

# Infection Prevention & Control Best Practice Guidelines

## Ice Making Machines

Ice is used in hospitals for a number of purposes, for example, cooling drinks, ice packs, for patients on restricted fluids and culinary purposes. Research has implicated ice making machines in health care associated infection. Sources of contamination are seeding from mains water supply, faulty plumbing, irregular cleaning and contaminants from hands.

Read more:

- <http://www.cdc.gov/mmwr/preview/mmwrhtml/rr5210a1.htm>
- <http://www.oahpp.ca/resources/documents/pidac/Best%20Practices%20for%20Environmental%20Cleaning.pdf>

### GENERAL INFORMATION

- Prior to purchasing equipment, advice must be sought from the Infection Control team and Facilities Maintenance & Operations (FM&O)
- Machines that dispense ice directly into portable containers at the touch of a control or 'Hands Free' shall be purchased to reduce potential for contamination
- Recycling of excess water into the reservoir or ice compartment is not recommended. Machines must be plumbed directly into the main water supply
- Machines must be installed in strict accordance with manufacture's guidance and regulations
- A U-bend and break in the drain is desirable to prevent reflux
- There should be adequate separation of air inlet and air outlet in the heat exchange mechanism to permit efficient cooling. The placement of the machine should be such that these areas are not obstructed
- Adequate maintenance schedules should be developed; normally this will be done via FM&O, to ensure the machine is maintained as per manufacturer's instructions. Maintenance records should be kept

### USE

- No objects should be placed on or adjacent to the machine so as to block the air vents
- The door to the ice storage compartment must be kept closed except when removing ice
- For machines already existing within VIHA that have an ice compartment:

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- Decontaminate hands prior to dispensing ice
- Ice must not be handled with bare hands, nor be returned to the storage compartment once removed
- A smooth and impervious scoop must be available for each machine. This scoop must be kept on an impervious tray or other easily cleaned receptacle
- Hands must be washed before handling the scoop
- Scoops must be rinsed in clean water after each use and dried using disposable paper towel
- For machines that dispense ice directly into portable containers at the touch of a control:
- Decontaminate hands prior to dispensing ice

## CLEANING

- Machines must be cleaned in accordance with manufacturer's instructions
- Use a disinfectant approved by the Environmental Protection Agency (EPA) for use on surfaces that come in contact with food products
- The scoop must be disinfected daily (in dish-washer) allowed to dry and returned to its tray (sufficient numbers of scoops are required to allow processing time through the facilities main kitchen)
- All parts of the ice machine that come in contact with water or ice must be cleaned according to manufacturer's instructions. Any ice cubes within the storage compartment must be discarded before cleaning
- After cleaning the compartment must be rinsed thoroughly with cold water of drinking quality and dried before returning to use
- A record of such cleaning must be kept on the unit or department

## CONSIDERATIONS

- After a water boil advisory, flush the water lines and replace filters to remove potential harmful bacteria and parasites
- Allow the ice machine to make ice for one hour and then discard that batch to ensure safety

## PROCEDURES FOR CLEANING

### DAILY

- Visually inspect ice machines daily and report any signs of mould
- Clean of all exterior surfaces according to manufacturer's instructions
- Replace ice scoop daily and send for cleaning (as above)
- Do not store food or other items in ice chests or machines

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## QUARTERLY

- Disconnect power supply to ice machine
- Remove machine away from patient/resident care area if possible
- Remove and discard ice from bin
- Allow unit to warm to room temperature
- Disassemble removable parts of machine
- Thoroughly clean machine and parts with water and detergent
- Remove scale from machine components
- Rinse components with fresh potable water
- Clean ice storage chest or bin with fresh water and detergent; rinse with fresh potable tap water
- Sanitize machine using a disinfectant identified by the manufacturer through the ice making and storage systems for two hours
- Drain disinfectant solution and flush with fresh potable water
- Allow all surfaces to air dry
- Check for required repairs or maintenance (e.g., filter changes)
- Document date of maintenance and cleaning
- This maintenance/cleaning program must be carried out in collaboration with housekeeping and FM&O and schedule agreed prior to purchase.

## **REFERENCES**

<http://www.cdc.gov/mmwr/preview/mmwrhtml/rr5210a1.htm>

<http://www.oahpp.ca/resources/documents/pidac/Best%20Practices%20for%20Environmental%20Cleaning.pdf>

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