

ICE PACKAGING REQUIREMENTS

Any food establishment that is packaging ice must comply with all applicable laws and rules which include the following:

[Section 500.147, Florida Statutes](#) and
[Section 5K-4.023, Florida Administrative Code](#) (F.A.C.)

Physical Facilities

- Must meet the department's [Minimum Construction Standards](#), including:
 - Meeting all applicable code requirements (Building, plumbing, electrical, fire, etc.)
 - Handwash sink equipped with hot and cold running water easily accessible in area where ice will be processed.
- Ice units shall be covered, protected from environmental sources of contamination and not assessible to the public.
- Potable water must be from an approved public water system.
- Potable water used for packaged ice must be in conformance with maximum contaminant levels standards set by the Department of Environmental Protection (DEP) or Department of Health (DOH)

Finished Product Quality Testing

- Proof of negative microbiological laboratory results of finished product (ice) shall be available prior to obtaining a permit.
- Food establishment shall submit ice sample to an approved laboratory for microbiological analysis, at their own expense, once every quarter of the calendar year. A “quarter” is defined as one three-month period, four periods per year with at least 30 days between samples.

Quarterly lab analysis shall include testing for *total and fecal coliforms*.

- Total coliforms shall not be greater than 1 organism/100 ml using the Membrane Filtration (MF) method.
- Total coliforms shall not be greater than 2.2 organisms/100 ml using the Most Probable Number (MPN) method.
- Fecal coliforms shall not be present in any packaged ice sample.
- If food establishment receives laboratory results with an unacceptable level of total coliforms or fecal coliforms in the finished ice product, food establishment management is to immediately contact the Department of Agriculture & Consumer Services, Division of Food Safety immediately at (850) 245-5520.
- If food establishment receives laboratory results with unacceptable levels of coliforms or fecal coliforms, ice units shall be taken out of service, emptied, thoroughly cleaned and sanitized. Ice bagged prior to the unacceptable test result shall be discarded. Operator shall then immediately submit another sample to the lab for retesting. The unit shall remain out of service until the source of contamination has been located and corrected. A negative finished product ice sample result shall be obtained from a laboratory before the food establishment can resume ice packaging operations. FDACS should also be notified of sample results.

Records

- All records for ice sampling and analysis shall be maintained at the facility for a period of not less than 2 years and made available to the regulatory authority upon request.



Processing and Packaging

- All food contact surfaces and ice packaging utensils shall be smooth, non-absorbent, safe, durable, easily cleanable, and be of corrosion resistant material.
- Ice units shall be kept clean, in good repair and maintained in accordance with manufacturer's specifications.
- Packaging material shall be protected from contamination during storage and handling.
- Ice shall be processed in a manner that will prevent contamination of the packaging material and the product.
- Any spillage created during the manufacturing, packaging, transportation or storage of ice shall be disposed of and shall not be packaged or repackaged for sale for human consumption.
- Packaged ice shall be stored above the floor protected from splash and shall not be in areas subjected to overhead dripping.

Labeling

- Shall comply with all labeling requirements of products made and sold on site. These include: Name of product; Net Weight; Manufactures name and address.
- Net weight of product must be accurate; overage is allowed, under-weight bags of ice are unacceptable and considered misbranded.
- Labels must be water-resistant and remain legible at all times.
- Ice may not be sold labeled as "Not for Human Consumption."

1-800 HELP FLA
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