



Requirements for Packaging Ice

Ice machines must be cleaned and sanitized per the manufacturer's instructions and as often as needed to prevent buildup of soil, scale, and germs. Coliform bacteria, which are naturally found in animal and human waste, can grow inside ice machines and contaminate the ice if the machine is not properly cleaned. If you package ice for sale, you must test the ice for the presence of these bacteria.

Testing requirements:

- A sample of the ice must be sent for fecal and total coliform testing every 6 months.
- Testing must be done by an approved lab. A list of labs can be found at: <https://ndep.nv.gov/water/lab-certification/drinking-water-testing>.
- If the test results come back positive, discard any ice that was already packaged. Remove the ice machine from service until it is cleaned and sanitized, and a sample of the ice tests negative for total coliform.
- The lab records must be maintained for 2 years.



Tips when collecting ice sample:

- ✓ Follow all instructions given by the lab.
- ✓ Prevent potential cross contamination by washing hands and putting on single-use gloves before collecting the sample.
- ✓ Contact your inspector if you have any questions or need additional guidance.

Keep
in Mind

If test comes back positive:

- Discard any remaining ice and **stop** packaging ice.
- Clean and sanitize the ice machine.
- Re-test according to the lab instructions.
- Once the lab test is negative, packaging of ice can resume.

