ICE USAGE

FOR CONSUMPTION
• Ice which is to be consumed must come from an approved source.
• Ice must be kept in closed/covered containers and must be dispensed with an approved utensil that is properly stored and used.
• Ice for consumption may not be used for storage of food or beverage products or other foreign articles.

FOR USE AS A REFRIGERANT
• Storage of open food products in contact with ice is prohibited.
• Packaged foods that are subject to the entry of water because of the nature of packaging, wrapping, or container, cannot be stored in contact with water.
• If ice is the principle means of refrigeration, it must be done in such a way so that the ice is constantly draining (into a proper area; not onto the ground).
• Commercial-type freeze packs or dry ice may also be used to maintain temperature if mechanical refrigeration cannot be provided or there is a loss of power.

HAIR RESTRAINTS
Proper and effective hair restraints must be provided and worn by all persons handling exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Acceptable hair restraints include hairnets, hats, scarves, etc. Beards should also be restrained with a beard snood or other means.

HYGIENIC PRACTICES
• No smoking, eating or drinking is permitted in any food preparation or service areas. (Covered employee beverage containers are allowed if they are stored and used properly.)
• Clothing must be kept clean and not used to wipe hands.

FOOD HANDLING:
• If open food is to be handled, proper utensils (such as tongs, spoons, single-use gloves, deli tissue) must be provided and used. Bare hand contact with ready-to-eat open foods is prohibited. (“Ready-to-eat” means no further washing, cooking or additional preparation steps will take place before it is consumed.)

PROTECTION FROM CONTAMINATION:
• Food products must be kept shielded and protected from contamination by consumers at all times during storage, preparation, and service.
• Overhead protection must be provided over ALL food and beverage service, preparation, storage, warewashing and handwashing areas to guard against environmental and consumer contamination.

INSECT CONTROL:
• Air curtains, screening, or fans must be provided and used for insect control when applicable.
• Doors to food preparation and storage areas must be solid or screened and shall be self-closing (and kept closed as much as possible).