

Ice Bin Cleaning

5 Reasons Ice Bin Cleaning Should Be a Part of your PM Schedule

BFC Solutions



WHEN IS IT TIME TO CLEAN?

1 Ice machine does not release ice or it is slow to harvest

2 Ice machine does not cycle into harvest mode

3 Ice quality is poor

4 Ice machine produces shallow or incomplete cubes

5 Low ice capacity

TIPS FOR CLEAN ICE BINS

- Ice machines should be cleaned every 6 months.
- Ice is considered food by the FDA and must be sanitary as anything else you serve at your restaurant to avoid food-borne illness.
- Clean ice bins promotes ice safety.
- Operators are required by law to keep ice machines clean and sanitized. A dirty ice machine can cost a restaurant \$250 in fines and 5 violation points. When 13 points is all you're allowed to maintain an "A" letter grade, 5 points is a lot to give up.

