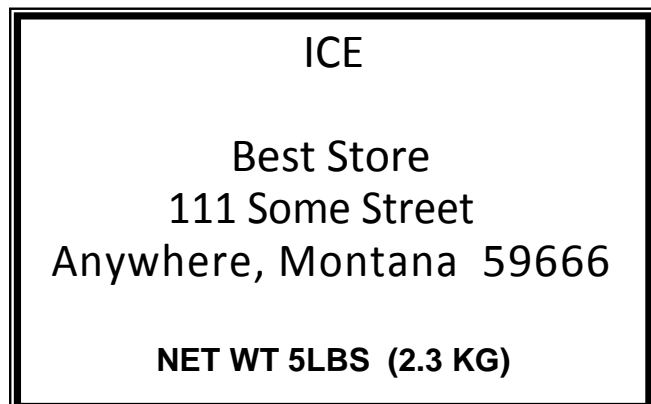




Retail Ice Sales

- Ice packaged for retail sales must be either be produced from a community water supply or be able to provide the Health Department with monthly water test results.
- Implement best food handling practices:
 - Clean and preferably gloved hands,
 - Hair restraint worn,
 - Clean clothes,
 - Handle in sanitary manner.
- Ice Machine plumbed properly (air gap / backflow prevention).
- Develop a cleaning and maintenance plan for the ice machine (i.e., thorough cleaning and sanitizing 2X per year).
- Packaging needs to be food grade and labeled with the business name and address, identity of the product, the net weight (see the sample label below).
- Amend current license to reflect food manufacturing (06 endorsement).
- Check the ice machine manual and manufacturer for instructions on cleaning, disinfection and machine maintenance.



Ice label sample approved by Montana DPHHS.