

Ice Storage Bin - Cleaning and Sanitation

The interior of this bin is in contact with a food product: ice. The storage bin must be cleaned and sanitized regularly to maintain a sanitary environment.

Suggested Schedule:

- Weekly: Clean and sanitize the door liner, door gasket and door frame.
- Monthly: Clean the exterior.
- Semi-annually: Clean and sanitize the entire interior of the bin.

Note: Frequency of cleaning may need to be adjusted to local conditions; more frequent cleaning may be needed in certain environments. The bin should always be cleaned and sanitized when the ice machine is.

Cleaning Directions:

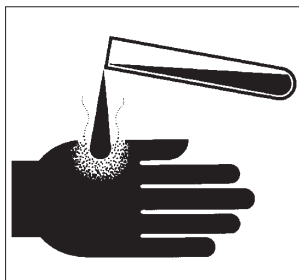
Soil and scale may be removed from the bin interior, exterior door and door frame with a mild soap or detergent solution. After cleaning, the bin interior must be thoroughly rinsed with clean potable water to remove all cleaner residue.

Caution: Avoid contacting plastic door parts or plastic door frames with cleaners containing petroleum based solvents.

Scale that may form on the plastic liner can be removed by scrubbing the surface with a mixture of Ice Machine Cleaner and water. Remove any scale prior to sanitizing.

To remove scale:

1. Remove and discard all ice.



⚠ WARNING

Ice Machine Cleaner contains acids.

Acids may cause burns. If concentrated cleaner comes in contact with skin, flush with water. If swallowed, DO NOT induce vomiting. Give large amounts of water or milk.

Call Physician immediately.

KEEP OUT OF THE REACH OF CHILDREN.

2. Mix a cleaning solution of 4 ounces of Food Grade Ice Machine Cleaner to 4 pints of warm (95°F. to 110°F.) water.

3. Using rubber gloves, dip a nylon scouring pad into the cleaning solution and scrub the scale off of the liner.

4. After all scale has been removed, rinse all the surfaces inside the bin with clean, hot water.

To Sanitize:

Sanitize the interior by thoroughly washing the interior of the ice storage bin with a locally approved sanitizer solution. Follow the directions for the sanitizer.