

Guidelines for Self Vending Ice Units

The Florida Department of Agriculture and Consumer Services (FDOACS) permits and regulates these facilities in accordance with Chapter 500 Florida Statutes. Self Vending Ice Units (SVIUs) are permitted as “Packaged Ice Plants”. In addition to all applicable laws, statutes, and rules; requirements for SVIUs shall include:

Physical Facility

- Meet all applicable building, plumbing, electrical, fire, etc. code requirements
- Floors/Walls/Ceilings – smooth, non-absorbent, easily cleanable
- Potable water from an approved source (source must be identified on permit application)
- Adequate drainage in the unit. Water shall not pool inside the unit
- Adequate wastewater disposal for chemicals used to wash/rinse/ sanitize food contact surfaces and handwashing etc. All wastewater drainage must go to a wastewater disposal system **approved** by the Department of Environmental Protection or the Department of Health
- Back flow protection is required in accordance with the Federal Food Code as adopted in Florida.

Food Contact Surfaces

- Smooth, non-absorbent, safe, durable, easily cleanable, and kept clean. Be of corrosion resistant material.
- Food grade lubricants
- Food grade gears/bearings
- Food grade welds
- Able to withstand repeated washing/rinsing/sanitizing
- Refer to section 4-204.13, 2001 Food Code-dispensing self-service bulk ice – delivery tube/chute/orifice must be protected.

Non-food Contact Surfaces

- Shall be constructed of corrosion resistant, non-absorbent, easily cleanable material.

Equipment Requirements

- Cleaning system with running water under pressure (provided sanitizer is approved for ambient temperature water)
- If the SVIU requires a Support Facility
 - The Support Facility must be approved by FDOACS and Support Facility Agreement Form filled out prior to obtaining a permit.
- Storage for:
 - Single-service articles (bags) must be kept protected and at least 6 inches off the floor
 - Ice shovel, if used, must be kept protected and at least 6 inches off the floor
 - Chemicals for cleaning, sanitizing, and maintenance must be stored to prevent contamination of water/ice/equipment/single-use articles.
 - Cleaning items, mops and brooms, must be stored off the floor.

Handwashing

- Handwash sinks must have running water under pressure in conjunction with hand sanitizer
 - Handwash sink in-house or;
 - Handwash sink attached to the unit (sink must be completely enclosed and protected from contamination) or;
 - Support Facility Agreement with co-located Support Facility for use of handwash sink.

Labeling

- Bags must be properly labeled as according to law. (Title 21 Code of Federal Regulation, Part 101.

Records

- Operating instructions, manufacture's specification on cleaning, maintaining, and operating the unit will be contained in a written Sanitation Standard Operating Procedure (SSOP). The SSOP must be available on site at each unit.
 - Boil Water Notice Policy – included in operator's SSOP.
 - Procedures for prevention of contamination of bulk ice in SSOP.
- Written records of maintenance/repairs must be kept on site at each unit and be available for review by the regulatory authority.
- When applicable, Department of Environmental wastewater exemption letters must be available prior to obtaining a permit.
- Contact the Division of Standards Bureau of Weights and Measures at (850)488-9140 for annual calibration of scales in accordance with section 531.50, Florida Statutes. File a weights and measures report if scale has not been calibrated.

Testing

- Proof of negative microbiological results of source water and finished product (ice) must be available prior to obtaining a permit.
- Once every three months, a sample of finished product shall be taken for microbiological analysis, as required in Chapter 500 Florida Statutes. Records shall be maintained on site and available to the Department upon request.
- FDOACS, Food Safety Division is to be contacted immediately by SVIU management at (850) 245-5520 when firm receives notification of laboratory analysis resulting in unacceptable levels of total coliform or fecal coliform organisms in their finished ice product.