

THE 4 RISKS OF UNSAFE ICE HANDLING

Cross-Contamination

The fact is, ice is food. That means it's as susceptible to the same risks of cross-contamination as any other food, especially from contact with bare hands, dirty scoops, or contaminated containers.

Is the risk of foodborne illness outbreak due to unsafe ice handling one you're willing to take?

Health Inspection Violations

Health inspectors are increasingly treating ice as "ready to eat" food. As such, there should be no bare hand contact with it. However, traditional ice scoops aren't designed to prevent contact. For this reason, inspectors have mandated that cashiers at some restaurants wash their hands or change gloves when switching from handling money to handling ice.

If your cashiers had to follow a similar procedure, can you even begin to estimate the lost time and additional costs?

An Unsanitary Image

With Today's open kitchen concepts, customers are paying more attention to how their food – and their ice – is being handled. They also take notice when cashiers go directly from handling money to touching the ice that goes into their drinking cups.

Such unsanitary ice handling naturally leads them to ask: if my ice isn't being handled properly, what else isn't?

Lost Productivity

Conventional ice scoops require up to 12 scoops to fill an ice Tote. Without a narrowed chute to direct the ice into the Tote, conventional scoops also allow cubes to spill over the sides into the floor, setting the stage for nasty slips and falls by employees.

If there were a better scoop that allowed cashiers to stock ice 50% faster and more safely, and spend more time serving your guests, wouldn't you want your cashiers using it?