

**FLORIDA DEPARTMENT OF AGRICULTURE & CONSUMER SERVICES
(DOACS)
DIVISION OF FOOD SAFETY**

Any food establishment that is packaging ice for human consumption must comply with all applicable laws and rules which include the following:

**Section 500.147, Florida Statutes and
Section 5K-4.023, Florida Administrative Code (F.A.C.) -- Packaged Ice**
Additional information/questions contact 850-245-5520

Highlights of these sections referenced above include:

- All water must be from an approved drinking water supply
- Packaged ice must be in conformance with maximum contaminant levels established for drinking water in Chapters 64E-8 or 62-550, F.A.C.
 - Regulated by Department of Environmental Protection, (www.dep.state.fl.us) or
 - Regulated by Department of Health (www.doh.state.fl.us)
- Each firm that is packaging ice for human consumption shall submit to an approved laboratory, once every 3 months, a sample of each type of finished product for microbiological analysis. You may contact your local county health department for a list of approved laboratories that can provide this testing.
- Quarterly lab analysis shall include testing for fecal coliform and total coliform organisms, and should include testing for HPC (Heterotrophic Plate Count) [An APC (Aerobic Plate Count) will be accepted in place of the HPC]
 - Total coliform shall not be greater than 1 organism/100 ml using the Membrane Filtration (MF) method, or
 - Total coliform shall not be greater than 2.2 organisms/100 ml using the Most Probable Number (MPN) method
 - Fecal coliform shall not be present in any packaged ice sample
 - HPC should not exceed 500 colonies/ml
- The Department of Agriculture & Consumer Services, Food Safety Division is to be contacted immediately by food establishment 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
- After notification of any positive sample the unit must be shut down. Unit is to be emptied, cleaned and sanitized before being reused. Follow up laboratory testing of the finished product is required immediately after unit is reactivated.
 - If follow up results are positive, the unit must be shut down, emptied, cleaned and sanitized, and withheld from retail production until a negative finished product ice sample result can be obtained and the regulatory authority, DOACS notified. Records of all maintenance/cleaning records must be provided to the regulatory authority upon request.
- All records of sampling and analyses of source water and finished product must be maintained at the facility for a period of not less than 2 years and made available to the regulatory authority upon request
- Must comply with all labeling requirements of product made and sold on site such as: Statement of Identity; net weight; manufacturing contact information, etc. (Code of Federal Regulations, Title 21, Part 101)
- Net weight of product must be accurate; overage is allowed—under weight bags of ice are unacceptable.