**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 006**

**Issue: 2014 III-026**

**Title:**

Potable Ice

**Recommended Solution: The Conference recommends...:**

that a letter be sent to FDA amending the 2013 Food Code Section 3-202.16 ANNEX 3 Public Health Reasons as follows (using underline format for new language):

Freezing does not invariably inactivate virus or kill Microorganisms. When microorganisms are in water that is made into ice, their virulence is almost always preserved until the ice melts thereby releasing them in a virulent form. Accordingly, ice that is used as food or ice that comes in contact with food to cool it must be produced from DRINKING WATER as defined in the National Primary Drinking water Regulations. Activated carbon filters remove disinfectants from water rendering the water vulnerable to cross contamination from many microorganisms including virus, molds, yeast and bacteria. When activated carbon filters are installed on the inlet water line to ice making equipment, there must be a further approved treatment to the water before it is made into ice to ensure that the ice produced is potable

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.