

Standard Operating Procedure

FARM NAME _____

Doc.No. **2.23**

Title: **Ice Policy and Procedure***

Effective Date: _____

Reviewed by: _____ GAP Coordinator, Date: _____

1. Any ice used for cooling produce at this facility is manufactured on-site from a tested well or municipal (potable) water source (4.10, 4.11).
2. Clean plastic shovels or scoops are used to move the ice from the ice compartment/s to a clean plastic bin.
3. Shovels and scoops are hung on the wall when not in use.
4. Shovels and scoops are cleaned daily at the end of the work shift.
5. Clean plastic bins, set aside for the sole use of transporting ice, are used to transport the ice from the ice compartment/s to the processing area.
6. The ice compartment/s used to produce and store ice is cleaned between the ice-making cycles.
7. Iced produce is palletized as it is iced. It is wrapped and transported to a holding area of the cooler, separated from other products; and only mechanized transportation methods are used at that point.

*Contributed by Tammy Hall, Southwest Virginia Farmers Market, Hillsville, VA