**44:02:02:05.  Ice.** Ice must be manufactured, stored, transported, and handled in a manner approved by the department. Processes and controls must be designed and monitored to ensure that neither the product nor the product area is subject to contamination. Ice storage bins must be drained through an air gap. Automatic self-service ice-dispensing equipment must be used when accessible to the public.

**Source:** SL 1975, ch 16, § 1; 6 SDR 93, effective July 1, 1980; 20 SDR 204, effective June 8, 1994; 34 SDR 321, effective June 30, 2008.

**General Authority:** SDCL 34-1-17, 34-18-22.

**Law Implemented:** SDCL 34-18-22, 34-18-24.

**Cross-References:** Food Service Code, ch 44:02:07; State Plumbing Code, art 20:54.