**44:02:05:05.  Ice.** Ice must be manufactured, stored, transported, and handled in a sanitary manner. Processes and controls must be designed and monitored to ensure that neither the product nor the product area is subject to contamination. Ice must be dispensed with scoops, tongs, or other ice-dispensing utensils or through automatic self-service ice-dispensing equipment. Ice-dispensing utensils must be stored on a clean surface or in the ice with the dispensing handle extending out of the ice. Scooping of ice with a cup, glass, or similar container is prohibited. Ice storage bins must be drained through an air gap. Automatic self-service ice-dispensing equipment must be used when accessible to the public. Bagged ice from an approved source is acceptable.

**Source:** 23 SDR 75, effective November 19, 1996; 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.

Water hygiene, art 74:04.