

**DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER
PROTECTION NOTICE OF PROPOSED GUIDANCE DOCUMENTS**

Pursuant to section 227.112 of the Wisconsin Statutes, the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) is hereby accepting comments on the proposed guidance document:

Multi-Use Ice Buckets in Guest Rooms

LOCATION OF PROPOSED GUIDANCE

Proposed guidance document may be reviewed by accessing:

https://datcp.wi.gov/Pages/About_Us/GuidanceDocuments.aspx

SUBMITTING PUBLIC COMMENTS

Public comments on proposed or adopted guidance document may be submitted by accessing:

https://datcp.wi.gov/Pages/About_Us/GuidanceDocuments.aspx

DEADLINE FOR SUBMISSION

The comment period will run no fewer than 21 days after the publication of this document in the Administrative Register.

AGENCY PUBLICATION

The attached guidance document contains statements or interpretations of law under the following applicable provisions of federal law or the applicable state statutory or administrative code provisions: Wis. Stat. ch. 97 Subchapter III, Wis. Admin. Code, ch. 72.

CERTIFICATION

Pursuant to the authority delegated to me by the Secretary, I have reviewed the attached guidance document or proposed guidance document and I certify that it complies with sections 227.10 and 227.11 of the Wisconsin Statutes. I further certify that the guidance document or proposed guidance document contains no standard, requirement, or threshold that is not explicitly required or explicitly permitted by a statute or a rule that has been lawfully promulgated. I further certify that the guidance document or proposed guidance document contains no standard, requirement, or threshold that is more restrictive than a standard, requirement, or threshold contained in the Wisconsin Statutes.



Steve Ingham

Administrator

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GUIDANCE DOCUMENT

Guidance Document Title: Multi-Use Ice Buckets in Guest Rooms

This guidance document is based on Wis. Stat. 97 Subchapter III and chapter ATCP 72 Wis. Admin. Code. This document is intended solely as guidance, and does not contain any mandatory requirements except where requirements found in statute or administrative rule are referenced. This guidance does not establish or affect legal rights or obligations, and is not finally determinative of any of the issues addressed.

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Steven Ingham

December 2, 2019

Steven Ingham, Ph.D. - Administrator, Division of Food and Recreational Safety

DATE

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This policy supersedes the Department of Health Services policy put forward on 10/15/2014

Multi-Use Ice Buckets in Guest Rooms

Question

Is it permissible to clean and sanitize multi-use ice-buckets in guest rooms?

Background

It has become a common practice in the lodging industry for housekeeping staff to wash and rinse ice buckets in guest rooms between occupancies. In many instances after washing and rinsing, housekeeping staff may spray buckets with some type of cleaner or disinfectant and wipe buckets dry using a common towel or a single service paper towel. Spray cleaners and disinfectants observed in use range from approved sanitizers to products such as Pine Sol, 409, tub and tile cleaner and other similar potentially toxic chemicals.

Since the primary use of an ice bucket is to store ice (i.e., food) used for human consumption, it is reasonable that such utensils be effectively cleaned and sanitized between occupancies. This is supported by ATCP 72.11 (3) (a) that states, "whenever multi-use glasses, ice buckets or other utensils are provided for guests, the items shall be washed, rinsed and sanitized in an approved manner before being provided to a different guest."

Code interpretation

In order to provide maximum protection to the public's health and safety, all multi-use utensils provided in transient guest rooms should be cleaned and sanitized using approved methods between each change of occupancy. Approved methods include: manually washing, rinsing and sanitizing in an approved three-compartment sink with adequate drain board on each end, or in a commercial dish machine designed to provide chemical or hot water sanitizing.

The cleaning of multi-use ice buckets in guest rooms should not be encouraged. Whenever possible, multi-use ice buckets should be cleaned and sanitized in the above approved manner.

In cases where approved methods are impractical or cause undue hardship, single-service ice-buckets should be provided. If the use of single-service ice buckets is

impractical or too expensive, multi-use ice-buckets may be cleaned and spray sanitized in guest rooms, provided they are wiped dry with a single-service paper towel, and a single-service plastic liner is inserted in each bucket.

Establishments may use a two-compartment sink to clean and sanitize ice buckets provided they are using an approved detergent-sanitizer in each sink compartment. Similarly, establishments may continue to use an existing domestic dishwasher for cleaning multi-use utensils provided that all utensils are immersed in an approved sanitizer and air dried prior to use.