Research Project

Bacteriological quality of ice in drinks

This research project seeks to determine the bacteriological quality of the ice provided by public houses and hotel with the drinks that are served. Surveys confirm that ice can be a vector for gastrointestinal disease, its quality reflecting the water from which it was made. High levels of organisms which indicate hygiene failure, as well as faecal contamination and/or the presence of pathogenic bacteria, viruses, protozoa or cryptosporidia have been found. While potable water is the minimum water quality required for ice production, good hygienic practices are needed for the production and handling of ice.

It will seek to draw such conclusions as may be drawn in respect of the personal hygiene of those parties making or handling the ice, the cleaning of ice making machines, ice buckets etc. and will comment on any general trends or specific issues that emerge. It will also make recommendations for further research or action where this is considered appropriate.

LACOTS (1996), "Ice to be added to drinks or in direct contact with ready to eat food from public houses, clubs, catering establishments and retailers: sampling and examination protocols", *LAC*, Vol. 6 No.96, pp.13.

Brief

This research project will be carried out in the LOCATION area, comprising the local authority areas LOCAL AUTHORITIES .

The researcher is required to

1. Design a sampling programme to determine the bacteriological quality of ice served with drinks in a number of pubs and hotels, the number of premises sampled to be sufficient to allow meaningful conclusions to be drawn. Specifically the sampling programme should determine,

    a. The source of the ice provided – whether made in house or purchased as ready made ice,
    b. Where ice is made in house what procedures are used, and specifically what cleaning regime attaches to the equipment used,
    c. Where ice is made in house who is responsible for making it, whether any training was provided and if so what,
    d. Where possible determine the attitude of the premises to ice – whether it is considered as and treated as a food stuff, or whether it is treated as a low risk product such as e.g. salt and pepper, what ‘shelf life’ it is considered to have, etc.
    e. The hygiene standard of the ice making equipment, based on visual inspection only,

f. Where ice is purchased in as a ready made product, under what conditions is it stored and how is it protected from risk of contamination,
g. Where ice is made in house a sample of the water supply used to make the ice should be taken.

2. Produce a the sampling programme and such forms may be necessary in a standard form that will allow the study to be reproduced,
3. Upon completion of the project provide details of the study and findings in report form to the Director CIEH Wales, and write up the research project and submit the same for publication in the Journal of Environmental Health Research.
4. Give a paper outlining the research and its findings at the CIEH Wales Conference in 2009, date to be determined or such other CIEH conference or event as shall be considered appropriate.

Research Project Brief Terms.

1. The delivery date for the final report shall be DATE.
2. The budget for the project is £ SUM to be paid in accordance with the schedule below
    a. Up to 50% on the commencement of the project upon demand of the researcher
    b. Further payment of 25% on submission of the draft report,
    c. Final payment of 25% on acceptance of the final report.

3. The researcher shall provide a full breakdown of expenditure, with receipts where available.
4. The final report and any documents, sample forms and results obtained shall be the absolute property of CIEH, and may be reproduced at its absolute discretion, with in all cases due acknowledgement being given to the researcher upon publication.