



To: Health Commissioners, Environmental Health Directors, and Environmental Health Specialists

From: Ohio Department of Health Food Safety program  
Ohio Department of Agriculture Division of Food Safety

RE: CleanCooler Ice Machine Treatment

Date: April 2, 2024

This memo is being sent to notify local health departments about a product called CleanCooler Ice Treatment, which is a pouch filled with sodium chlorite powder. According to the product's instructions, the pouch is intended to be attached inside an ice machine above ice and emits chlorine gas to reduce mold in the ice machine. Attached is a document with information and pictures of the product.

It is the opinion of Ohio Department of Health (ODH) and Ohio Department of Agriculture that the CleanCooler Ice Treatment product may not be used inside ice machines above ice. The CleanCooler Ice Treatment distributor informed the ODH Food Safety Program that the product has been distributed to numerous facilities in Ohio.

An ingredient in this product is sodium chlorite, which meets the definition of "poisonous or toxic materials" in Ohio Administrative Code (O.A.C.) section 3717-1-01(B)(83) of the State of Ohio Uniform Food Safety Code (the "Code"). Moreover, O.A.C. Section 3717-1-07.1(A) of the Code states, in relevant part:

"Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, single-service articles, and single-use articles by:

- (1) Separating the poisonous or toxic materials by spacing or partitioning; and
- (2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles, or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, single-service articles, and single-use articles."

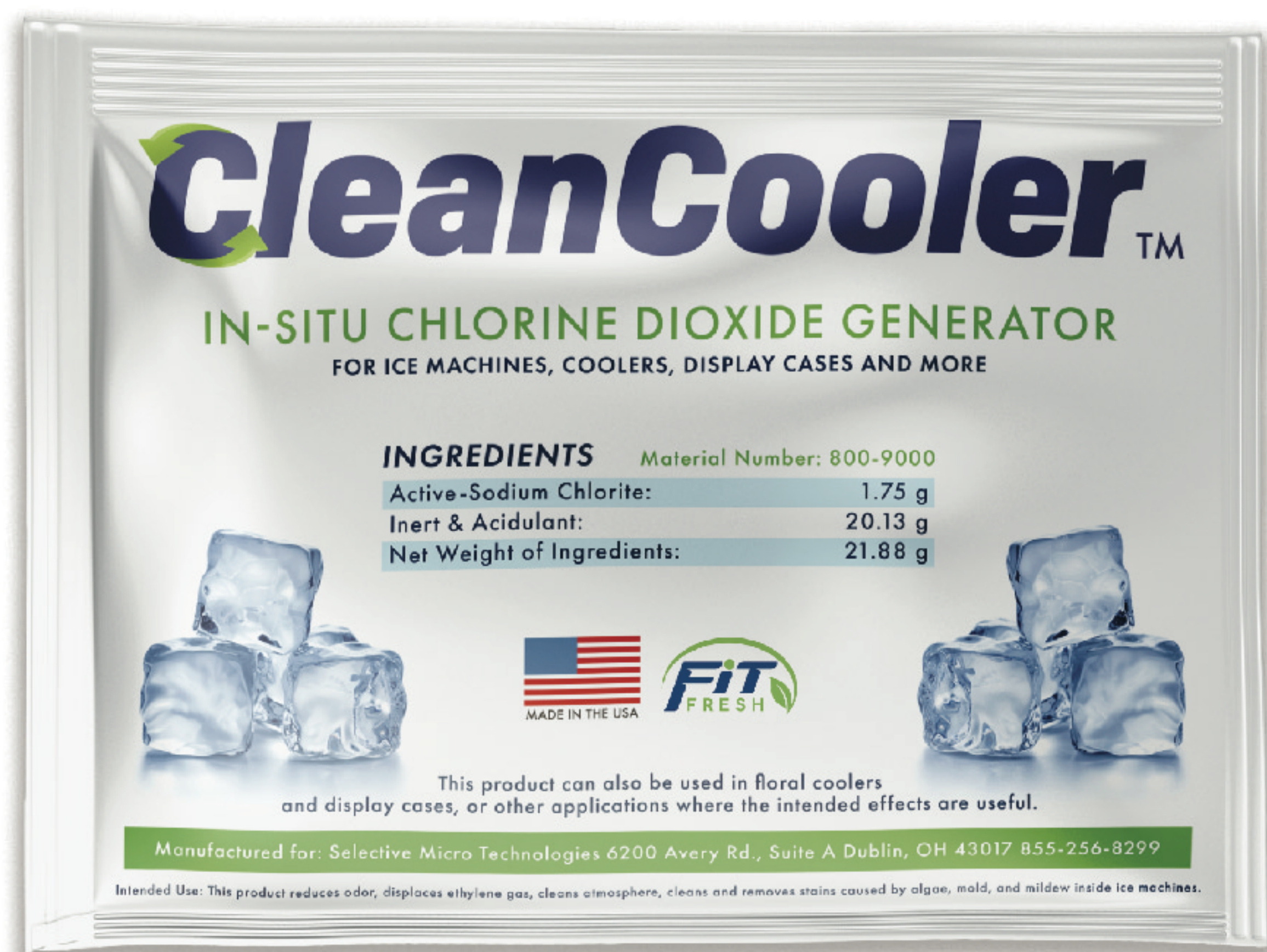
Ice machines must be cleaned according to the machines' manufacturers' instructions.



# CleanCooler™

## Sanitizes Your Ice Machine!

### CleanCooler™ Ice Machine Treatment



*Did you know, the leading cause of illness from food service is a dirty ice machine?*

**Keep your fridge, ice and air clean with a safe to use, chlorine dioxide generator!**

- *Ice machines buildup of bacteria, mold, and algae from droplets of water collecting on non-frozen surfaces. Until now, the only solution to eliminating harmful pathogens, including Listeria, E-coli, Salmonella, mold, and algae, has been deep professional cleaning.*
- *Ingesting dirty ice can cause food illnesses, including Cholera, Salmonella, Ecoli, Norovirus, and other pathogen-derived illnesses.*
- *The U.S. Food and Drug Administration Food Code is the standard for cleaning commercial ice machines. The FDA defines ice as food and recommends following the ice machine manufacturer guidelines, including cleaning an ice machine quarterly. CleanCooler™ eliminates the need for quarterly deep cleaning.*
- *CleanCooler has 2 ½ times more capacity for killing pathogens than Chlorine alone and through it's patented membrane that is pH neutral eliminating harmful chlorites and chlorates that damage equipment.*
- *The cost of professionally cleaning an ice machine averages \$400 per cleaning, well above the annual cost of CleanCooler™ Ice.*
- *Annualized savings using CleanCooler™ instead of traditional professional hand cleaning methods are more than \$1,000 per year per ice machine!*



**REGISTRATIONS:**  
NSF/ANSI 12  
Automatic Ice  
Making Equipment



### SKUS AND ORDER INFO

SKU Number CleanCooler Ice: 00828545000015

CleanCooler Ice 6 Pack Case Price Delivered: \$154.00

