

# It's Not Cool

## You Might Be Selling Contaminated Ice

**71%**  
heterotrophs

Retail store ice machines contained heterotrophs – indicators of bacterial growth.



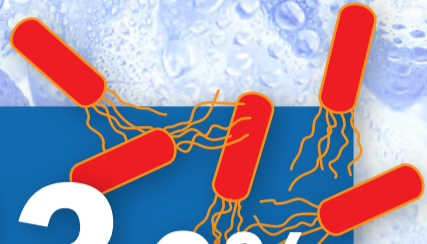
**25.6%**  
coliforms

Retail store ice machines contained an unsatisfactory level of coliforms – significant enough to indicate sanitation problems.



**13.6%**  
E. Coli & enterococci

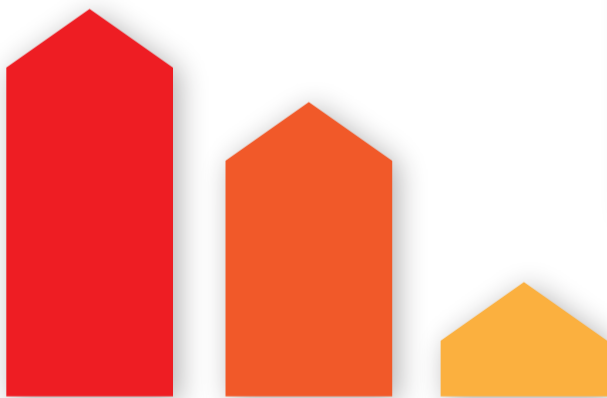
Retail store ice machines contained one of the two potent contaminants E. Coli\* and enterococci indicate sanitation problems.



### Who Does This Concern?



Packaged ice produced/bagged at retail locations, convenience stores, fast food restaurants, gas stations, and self serve vending machines. If you make and bag your own ice or if you own ice vending machines, your customers are at an increased risk of being exposed to contaminated or tainted ice and you may be liable for damages and/or recall expense.



No Cleanings w/Ice Wands  
**\$1329**

1 Cleaning w/Ice Wands  
**\$804**

2 Cleanings w/Ice Wands  
**\$279**

**COST SAVINGS**

### What's the Solution?

Ice Machine Cleaning Cost  
(typical 3x per year)

**\$171**

Ice Wand™ Yearly Cost  
(4x per year)

**\$1500**

