“Often the cause of illness linked to ice is the handling of ice with contaminated hands or utensils. If someone uses a utensil or an ice scoop and returns to ice instead of storing properly, contaminants transfer to the ice and can be spread further to beverages or food that come in contact with that ice.”

Source: Center for Disease Control and Prevention

Safe and sanitary serving for all of your hospitality, banquet and catering needs.

The Banquet Saf-T-Scoop is the ideal choice for serving ice in front-of-house applications. The innovative design prevents cross-contamination from guest-to-guest.
FEATURES

**Built in hook** prevents cross contamination; stores neatly on side of pan

**Ergonomically angled handle** provides balance and comfort

**Durable construction** that is NSF certified and dishwasher safe

**Double Germ Guards™** protect ice from hand contact

**Drain holes** prevent watering down of beverages

### Item | Color | Dimensions
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S14550 | Clear | Saf-T-Scoop® 4-6 oz. (118-177 ml) (scoop only)