

## **FROZEN DESSERT MACHINE USERS GUIDE**

REGULATIONS: Chapter 46, Food Code  
PA CODE, TITLE 7, CH. 39, AS AMENDED  
FROZEN DESSERT LAW, AS AMENDED APRIL 1973

Frozen dessert (FD) machines require a frozen dessert license. This is a 35\$ a year fee, with all renewals due on December 31 of each year. Renewals are sent via US mail around November.

FD machines must be disassembled, cleaned and sanitized after each day's use. The following are guidelines that will aid you in the proper cleaning and sanitizing. If your machine is in good working condition and these procedures are followed, you should significantly reduce your chances of having high bacteria counts on your monthly tests.

**BACTERIA TESTING:** Initially, each barrel of each machine must be tested once a week for three weeks, after which monthly tests will be performed. Limits are; Coliform, 10 colonies/gram (20/gm with flavor added) and SPC, 50,000 colonies/gram. Frozen Yogurt does not need tested for SPC.

1. At the close of business, draw off any excess mix. If rerun is going to be used, use only a cleaned and sanitized bucket with a lid to place the mix into. Store at 45°f or below. Discarding of used mix at the end of the day however is highly recommended.
2. Using lukewarm water (90°f), rinse the hoppers of the machine until water runs clear.
3. Using your approved cleaner/sanitizer at the appropriate concentration and temperature, fill the hoppers. Your manufacturers guide to cleaning will help with these next steps. Wipe down the hoppers using the large hopper brush. Next, using the appropriate size brush, clean the mix feed tube. These steps are done with the machine off. Now, turn the machine on the wash cycle. When the wash is finished, draw off the liquid and discard. With the machine now in the off position, begin to disassemble the machine. Remember to brush down the shaft hole and freezing chambers with the appropriate brushes. Remember to rinse body sections that are not moveable.
4. Completely disassemble machine and take all detachable parts to the 3 - compartment sink. Make sure all parts are disassembled including the "o" rings.
5. Using your brushes, wash -- rinse-- and sanitize all parts. Water temperature should be 110-120°f . Sanitizer should be in the correct concentration and temperature. All parts should feel grease free when finished.
6. When finished sanitizing, place all of these parts in a clean dry location for overnight air-drying. Do not put parts together.
7. All cleaning materials and brushes should be stored clean in a dry and ventilated area.
8. In the morning, all parts should be feel dry and grease free. Take all parts and dip them into sanitizer. Using clean and sanitized hands replace parts into the machine.
9. After machine is completely assembled according the manufacturer's instructions, fill the hoppers with sanitizer. Run this through the machine and draw it off. **DO NOT RE-RINSE.** Next, add the FD mix to the machine. Use caution and good sanitation practices when handling the mix. You will want to open the gate to allow mix to push sanitizer out of the machine during fill. Take extreme care throughout the day when dealing with the machine and mix. Any small amount of contamination can send your bacteria counts to levels higher then allowed by law.

## TIPS AND THINGS TO REMEMBER:

- temperature requirements are 45° f or below -- the colder the better.
- watch mix dates. Use within 14 days after expiration for fresh mix. Frozen mix should be marked with date thawed and used within 14 days
- all parts, including brushes should be grease free after cleaning.
- do not use tape to make repairs
- do occasional acid baths using a dairy approved milk stone remover (if manufacturer's warranty allows)
- use only clean and sanitized hands
- keep machine in good working condition
- keep rear of machine dust free
- test well water as required
- watch your samplers take the samples. Are they using sanitary practices???
- air-drying is a must. If you are open 24 hrs have a period of time at a non-busy time to air dry.
- 12 month of reports must be kept at the facility and available to the inspectors
- all inspections are unannounced
- High bacteria counts could lead to legal action and a monetary fine

## 14-DAY MACHINES:

The same precautions and procedures should be used when handling these machines, except they only need disassembled once every 14 days. On this day you must be meticulous in your cleaning. High viscosity lube is used on these machines and you must take care to remove it all when cleaning. Dawn dish soap works well on heavy build up.

## 28 -DAY MACHINES:

If a machine has been approved by NSF for a 28 day cleaning procedure, it may be used according to the manufacturer's instructions for cleaning and sanitizing.