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FROZEN DESSERT MACHINE CLEANING AND HANDLING PROCEDURES

The following is condensed from the PA Frozen Dessert Law and Standards:

STEPS FOR CLEANING AND SANITIZING:

1. Thoroughly rinse all equipment used during the operation with lukewarm water approximately 90°F.
2. Completely disassemble and thoroughly scrub every part that comes in contact with the product. Use a suitable brush and dairy cleanser dissolved in hot (110°-120°F) water. The department recommends the use of a chlorinated alkaline cleaner during this step. To prevent milkstone accumulation, the Department recommends the periodic (once or twice per week) use of milkstone remover before sanitizing.
3. Rinse washed parts thoroughly with clean hot water and then sanitize.
4. Reassemble and sanitize equipment before use. Effective concentrations and temperatures of approved agents shall be used for cleaning and sanitizing, and shall be used according to manufacturer's directions.
5. Prior to use, do not handle any portion of equipment or containers that have been sanitized.

REQUIREMENTS

1. Machines shall be rinsed and disassembled after each day's use.
2. Machines shall be washed, rinsed, and sanitized before the close of each working day on which they are used.
3. Machines shall be sanitized prior to use on each day they are used.
4. Machines shall be left unassembled with adequate ventilation when not in use.

REMINDERS

1. Don't rinse the machine with tap water after sanitizing upon reassembly. Place mix in the machine immediately after sanitizing and drain off excess sanitizer.
2. Keep cleaning brushes dry and clean and use only for the frozen dessert machines.
3. Mix Handling: (a) Once the machine has been sanitized, don't touch any of those parts coming into contact with the mix. When opening mix containers, keep fingers away from the container opening and don't allow the outside of the bag to touch the interior of the machine, (b) Make sure mix is held at a temperature not exceeding 45°F both in the cooler and in the machine, as per the Frozen Dessert Regulations. Don't allow mix to sit out. (c) Check mix date codes and temperatures upon delivery.

Daily, thorough cleaning and sanitizing of all machine is the key to keeping bacteria and coliform counts to a minimum.