

FROZEN DESSERT TESTING

Definitions:

Frozen desserts—Ice cream, frozen custard, French ice cream, French custard ice cream, frozen dietary dairy dessert, frozen yogurt, dietary frozen dessert or lowfat frozen dairy dessert, ice milk, freezer-made milk shakes, fruit sherbet, water ices, quiescently frozen confections, quiescently frozen dairy confections, whipped cream confections, bisque tortoni, mellorine frozen desserts, and products which are similar in appearance, odor or taste to the products or are prepared or frozen as such products are customarily prepared or frozen, whether made with dairy or nondairy products. The term does not include commonly known or designated bakery products as frozen cakes and pastries, cream pies and fillings and toppings, meringue pie fillings and toppings, cream and ice box pies, fruit and custard pie fillings, Boston cream pie fillings, cream puff fillings and custards, eclair and Napoleon fillings, and custards or similar products.

Quiescently frozen-- Flavored ice placed in a refrigerator and frozen without agitation.

Sampling:

Soft Serve or Milk Shake Machines: A Sample is required from each barrel of each machine. (A barrel is interpreted by the department as 'each dispensing head' and includes center 'twists.'

Batch Freezers: One sample from each freezer.

Samples MUST be pulled by Approved Dairy Samplers and tested by Approved Dairy Laboratories.

Samples shall be pulled aseptically, maintained frozen until testing, stored so the integrity of the sample is intact, and chain of custody maintained.

Testing Frequency:

Initially: Testing is conducted on each barrel of each machine, or from one batch produced, once a week until at least three samples are analyzed, and three consecutive samples are compliant with the standards.

Ongoing: Monthly testing. Copies of all laboratory test results must be sent to the facility and to the department. Facilities shall keep a copy of 12 months worth of testing results at the facility for review by the department.

Test Standards:

Standard Plate Count, or SPC, shall not exceed 50,000 cfu/gm (cultured product is exempt)

Coliform Group Count shall not exceed 10 cfu/gm except in product to which fruit, nuts or bulky flavor is added after pasteurization when the count may not exceed 20 cfu/gm

Milk Permitted Facilities:

Frozen dessert products manufactured under a milk permit shall follow the testing protocols required in Title 7, Chapter 59a, Milk Sanitation. Milk permits are required for any facility that is selling 'wholesale' dairy products (sales which are not direct to consumers).