

**Food Safety Guidance**

**Storage and Sale of Ice Cream**

This is a guide to the safe handling and service of ice cream, whether within an ice cream van or parlour; and using scooped ice cream or soft ice cream machines.

**General Hygiene Requirements**

A wash hand basin, with hot and cold (or suitably mixed) water, hand soap and paper towels should be provided close to the point of service and sale of the ice cream.

A sink with hot and cold water should be available for washing equipment and utensils. Suitable cleaning chemicals and food safe disinfectant require to be provided.

You need to provide suitable temperature monitoring equipment to show that the ice cream is being stored and displayed at the correct temperature. You must keep records of temperature checks.

A notice or label must be displayed close to the place the ice cream is being sold which is marked or labelled with the name of the ice cream as well as the presence of any antioxidants, artificial sweeteners, colours, flavourings, flavour enhancers or preservatives. This information should be provided by your ice cream supplier.

Food allergen information must be available. Again, this information should be provided by your ice cream supplier. Remember the allergens in the other products such as cones and toppings.

Cones, tubs and toppings must be stored in a way which protects them from contamination, for example in sealed containers or storage tubes.

A clean water supply is required. Water direct from the mains will be considered clean. Water tanks should be covered and periodically inspected. Water containers must be cleaned and disinfected regularly.

You should have a Cleaning Schedule covering all areas and equipment. Remember to clean as you go.

Good personal hygiene is required before serving ice cream. Make sure you wash your hands thoroughly using liquid soap and dry using paper towels.

**Scoop Serve Ice Cream**

The utensils and scoops used for serving ice cream must be in good condition and be easy to clean and disinfect.

A suitably sized freezer will be required for bulk storage of the closed tubs. It should keep the ice cream at -18°C or colder.

A suitable display freezer will be required which will keep the ice cream at a safe temperature for serving, -10°C to -15°C.

The freezers require to be defrosted on a regular basis and must be kept clean. You should be able to show how this is done and how often.

You should visually check the ice cream at service. Don’t use the ice cream if there are ice crystals or if there are any signs of thawing and re-freezing.

During serving we would recommend the cleaned scoops are kept in a container containing a solution of food safe disinfectant. The disinfectant chemical should not leave a taint or be harmful to the ice cream. Two other containers of clean water should be provided – one for rinsing off the disinfectant prior to using the scoop in the ice cream and the other for cleaning off the ice cream after use and prior to the scoop returning to disinfectant container. These solutions must be changed frequently during service, at least every hour.

At the end of service, you must: -

* Clean and disinfect then dry the ice cream container lids before replacing them
* Clean and disinfect the scoops and other utensils and, if possible, allow them to air dry
* Close cones/toppings boxes to ensure no contamination of the contents
* Clean and disinfect the service counter

**Soft Serve Machines**

You must always follow the manufacturer’s instructions.

Do not site or operate the machine in direct sunlight.

The mix must be stored at the correct temperature. Fresh pasteurised mix must be maintained below 7.2oC until the freezing process begins. If the mix is able to be stored at ambient temperatures you should pre-chill it before pouring it into the machine hopper.

Make sure the mix is not past the best before date/use by date then follow the mix supplier’s instructions for the preparation of the mix.

Use a clean, disinfected utensil for opening the mix container.

You must have a documented daily cleaning routine for the machine. This should be available from the supplier of the machine but is likely to involve the following:-

1. Remove and discard all ice cream mix from the machine.
2. Wash through the machine with lukewarm water using the machine cleaning cycle.
3. Dismantle the machine and thoroughly clean all parts in a detergent solution using cleaning utensils provided the machine manufacturer. Rinse with clean water.
4. Clean the exterior of the machine.
5. Inspect the seals and O rings. If they are cracked, split or show signs of damage they should be replaced.
6. Reassemble the machine and lubricate all items indicted by the machine manufacturer with a food safe lubricant.
7. Fill the machine with a disinfectant solution prepared at the concentration recommended by the chemical manufacturer. Put the machine onto the cleaning cycle to ensure all parts of the machine are disinfected. Adhere to any contact times provided by the chemical manufacturer.
8. Drain the disinfectant solution from the machine and flush through with clean water if necessary.
9. Prime the machine with a small amount of liquid ice cream mix, running this through the dispensing nozzle and discarding this first run.

If a self-pasteurising machine is used you must follow the instructions provided by the manufacturer.

If you would like help, or need any further advice, please contact the Food & Safety team at fs@falkirk.gov.uk