

**RECOMMENDED PROCEDURE FOR WASHING, STERILIZING, AND CARING FOR SMALL FREEZERS AND SHAKE MACHINES.**

A. WASHING

WHEN DAILY PROCESSING IS FINISHED, WASH FREEZER AS FOLLOWS:

- (1) RINSE HOPPER AND FREEZER CYLINDER WITH COLD WATER.
- (2) ADD WARM WASHING SOLUTION TO MIX HOPPER AND WASH WITH A BRUSH. WHILE SOLUTION RUNS INTO FREEZER CYLINDER, WASH MIX TUBES OR AIR TUBES AND INSIDE OF CYLINDER DRAIN, RINSE WITH CLEAR WATER. DRAIN.
- (3) COMPLETELY DISASSEMBLE ALL REMOVABLE PARTS OF MACHINE (SEAL, DASHER, SHAFT, HEAD, OUTLET, SPIGOT, ETC.)
- (4) SCRUB PARTS IN A CLEAN SINK, USING SUITABLE STIFF BRISTLE BRUSHES, WARM WATER, AND DETERGENT.
- (5) RINSE WITH CLEAR WATER, THEN DRAIN. LEAVE DISASSEMBLED OVERNIGHT. BEFORE OPERATING, REASSEMBLE MACHINE AND SANITIZE.

B. SANITIZATION

- (1) FILL HOPPER WITH SANITIZING SOLUTION OR SCRUB SOLUTION ON THE WALLS OF HOPPER WITH A CLEAN BRUSH. AFTER 2-5 MINUTES, LET SOLUTION RUN INTO FREEZER CYLINDER. FILL IT, OR REVOLVE DASHER FOR 2-5 MINUTES. SCRUB SOME SANITIZING SOLUTION ON OUTSIDE OF FREEZER HEAD AND HOPPER LID. THEN DRAIN FREEZER AND HOPPER.
- (2) RINSE EQUIPMENT WITH CHEMICALLY TREATED WATER AND ALLOW TO DRAIN.
- (3) THE MINIMUM STRENGTH OF SANITIZING SOLUTIONS REQUIRED FOR TWO MINUTE CONTACT IS:
  - (a) CHLORINE SOLUTION, 50 PPM (PREFERABLY 100 PPM)
  - (b) QUATERNARY AMMONIUM SOLUTIONS, 200 PPM
  - (c) IODINE COMPOUNDS, 12 ½ PPM
  - (d) OTHER APPROVED SANITIZERS - FOLLOW DIRECTIONS.
- (4) USE ONLY APPROVED SANITIZING AGENTS THAT HAVE DIRECTIONS AS TO THE AMOUNT NEEDED PER GALLON OF WATER THAT WILL GIVE THE ABOVE STRENGTHS. MEASURE ACCURATELY: DO NOT GUESS. FOLLOW DIRECTIONS ON PACKAGING

C. OPERATIONS

- (1) ALL MIX IS PERISHABLE. MIX SHOULD BE KEPT REFRIGERATED (35°-40° F), AND MUST BE USED WITHOUT UNNECESSARY DELAY. KNOW HOW TO READ THE CODE ON THE MIX CONTAINERS BY ASKING THE DELIVERY PERSON.
- (2) ALWAYS KEEP WASHING AND SANITIZING SINKS CLEAN. BRUSHES USED FOR CLEANING EQUIPMENT MUST NOT BE USED FOR OTHER PURPOSES.
- (3) MIX CANS MUST BE THOROUGHLY CLEANSED, INVERTED, AND ALLOWED TO DRAIN DRY BEFORE BEING RETURNED TO PLANT.
- (4) DO NOT SALVAGE ANY PRODUCT FROM DRIP PANS. PRODUCT DRAWN FROM MACHINE AT THE END OF THE DAY MUST NEVER BE USED THE FOLLOWING DAY DUE TO BACTERIAL PROBLEMS.
- (5) REPLACE OR REPAIR REAR SEAL OF FREEZING CYLINDER AT FIRST SIGN OF LEAKAGE. CHECK FOR LEAKS DAILY.
- (6) BACTERIA COUNTS OVER 75,000 PER GRAM ARE ILLEGAL FOR ICE MILK, ICE CREAM, FROZEN DAIRY DESSERTS & NON-DAIRY DESSERTS. YEAST, MOLDS, AND COLIFORM COUNTS OF GREATER THAN 10 COLONIES PER GRAM OF YOGURT SAMPLE ARE ILLEGAL.
- (7) FREEZERS INSTALLED IN ROOMS WHERE OTHER FOOD IS PREPARED MAY ONLY OPERATE ON A SOFT-SERVE BASIS. THAT IS, THE FROZEN MILK PRODUCT MUST BE SERVED TO THE CONSUMER IN A SEMI-FROZEN STATE DIRECTLY FROM THE FREEZER.
- (8) CONTACT YOUR DAIRY INSPECTOR IF YOU HAVE FURTHER QUESTIONS.

**IT IS UNLAWFUL TO MANUFACTURE, PACKAGE, AND HARDEN FROZEN MILK PRODUCTS IN ANY ROOM THAT DOES NOT MEET ALL OF THE SANITARY REQUIREMENTS OF A MILK PLANT OR IS USED FOR ANY PURPOSE EXCEPT HANDLING OF MILK AND MILK PRODUCTS.**

**POST IN A CONVENIENT PLACE FOR READY REFERENCE**