

COMPLIANCE ASSISTANCE BULLETIN

News You Can Use

SOFT SERVE MACHINE SANITATION

Purpose

The purpose of this bulletin is to provide compliance assistance information to all businesses in Sacramento County that operate soft serve machines.

Issue

The Environmental Health Division (EHD) staff routinely sample product from soft serve machines. Laboratory reports are indicating that a high percentage of dairy soft-serve samples from the dispensing machines are failing to meet acceptable bacterial standards. High bacteria counts indicate increased risk of food borne illness.

What This Means To You

Your soft serve machine product is required to be tested periodically by EHD and must meet the following standards:

<u>Product</u>	<u>Standard</u>
Ice Cream	75,000 Standard Plate Count (SPC)/gram
Ice Milk	75,000 SPC/gram
Dairy Dessert	75,000 SPC/gram and 10 bacteria/gram or fewer
Frozen Yogurt	10 bacteria/gram or fewer Yeast 10 bacteria/gram or fewer Mold 10 bacteria/gram or fewer Coliforms

Failure to meet the standards listed above will result in corrective action that may include additional fees, fines and even revocation of your permit to operate the soft serve unit.

Continued on reverse

**Suggestions To Assist
You In Meeting
Requirements**

1. Check product delivery temperature, it should be delivered at or below 40° F.
2. Keep packaged product in refrigeration units at all times. Rotate stock, keeping track of inventory.
3. Limit the number of times the hopper lid or door is opened.
 - Refill only when necessary.
 - Only refill what you use.
 - High traffic areas and locations where ventilation ducts are present can be sources of high yeast and mold counts. This is especially important for yogurt products.
4. Maintain temperature of product in storage hopper below 40° F.
5. **Discard all product in the hopper and freezer at the end of each day. Do not reuse mix the next or following days.**
6. Discard spigot drippings; do not place back into the hopper.
7. Check drip or drain pan at the back bearing. Is it leaking? Is the freezer shaft bearing seal leaking into the pan? If so, make necessary repairs.
8. Check the viability and strength of the sanitizer and cleanser. Are they labeled as approved for food and/or dairy equipment? Are the directions being followed? Is the powder sanitizer completely dissolving into the solution?
9. Review cleaning procedures:
 - Disassemble the machine per directions in accordance with the manufacturer's specifications.
 - **Thoroughly clean and sanitize machine and parts daily.**
 - Reassemble machine noting any parts not in good working condition and repair or replace promptly.
 - Sanitize reassembled machine.
 - Purge residual sanitizer with a small amount of product and then discard.

**For More Information
Or Assistance**

If you need additional information or have questions concerning this bulletin, contact Ricky Lawler at (916) 875-8426.

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