



“Be Your Own Inspector” Soft Serve and Frozen Yogurt Machine Operators

If your sample results are indicating “high bacteria counts” – BE YOUR OWN INSPECTOR. Check your operation against the following list. If any answer is “NO”, a correction should be made immediately.

| | YES | NO |
|--|--------------------------|--------------------------|
| <p>Are you properly washing and sanitizing your machine(s) daily? Ensure your brushes are clean and undamaged. Sanitizer levels must be at least 100 ppm chlorine or 200 ppm quaternary ammonia. An approved combination soap/sanitizer may be used. Do not rinse the machine after sanitizing.</p> | <input type="checkbox"/> | <input type="checkbox"/> |
| <p>Is the product mix always fresh? Check and understand the code date. Rotate product to ensure the oldest product is used first. First In, First Out</p> | <input type="checkbox"/> | <input type="checkbox"/> |
| <p>Is the product mix cold when received and then kept cold? All perishable product mix should be kept at a constant temperature below 41 F.</p> | <input type="checkbox"/> | <input type="checkbox"/> |
| <p>Do you discard the product in the dispenser at the end of the day? The product is to be discarded daily, prior to cleaning the machine. If the machine is designed to hold the product overnight, ensure it is kept cold at a minimum of 41 F.</p> | <input type="checkbox"/> | <input type="checkbox"/> |
| <p>Do you refill the hopper with new mix after the machine has been cleaned? “Re-running” of mix is not allowed. Left over product must be discarded. Mix that has been run through the machine may not be reused.</p> | <input type="checkbox"/> | <input type="checkbox"/> |
| <p>Is your product mix in the hopper kept cold? It must be held at or below 41 F.</p> | <input type="checkbox"/> | <input type="checkbox"/> |
| <p>Are you checking the overflow drain or pan? If the machine is leaking, the full pan may indicate a seal that is in need of a repair or replacement.</p> | <input type="checkbox"/> | <input type="checkbox"/> |

Information for Cleaning and Sanitizing Soft Serve/Frozen Yogurt Machines

Follow manufacturer's guidelines as part of this recommended procedure for cleaning and sanitizing soft serve and frozen yogurt machines.

▪ **Washing:**

When the daily processing is finished, wash the machine as follows:

- Remove and discard any leftover mix from the hopper
- Rinse the hopper and freezer cylinder with cold water.
- Combine the cleaning solution with warm water per the manufacturer instructions. Add the solution to the hopper and wash with a clean brush. Also use the brush to clean the freezer cylinder, mix tubes and/or air tubes, etc. Continue washing as needed to ensure all ice cream/yogurt particles have been removed.
- Drain, rinse with clear water and then drain again.
- Completely disassemble all of the removable parts of the machine (seals, gaskets, shaft, spigot, drip pan, plunger, etc.)
- Scrub the parts in a clean sink, using suitable stiff bristle brushes, warm water and detergent.
- Rinse with clear water and allow to dry overnight. Leave the machine disassembled.

▪ **Sanitization:**

Prior to operating the machine/adding fresh mix, ensure the machine is completely sanitized as follows:

- Sanitize the removable parts in the sink using an approved sanitizing solution

The minimum strength of sanitizing solutions required for two minute contact is:

- Chlorine solution, 100ppm
- Quaternary ammonium compound, 200 ppm
- Other approved sanitizer, follow manufacturer's specifications.

Use only approved sanitizing agents designed for food contact surfaces. Follow the manufacturer's directions for the amount needed per gallon of water. Allow parts to air dry before reassembling.

- Reassemble the machine.
- Fill the hopper with an approved sanitizing solution.
- Let the machine run for at least three minutes to allow the solution to run into the freezer cylinder.
- Drain completely then refill with fresh mix
- Before operation, push the last amount of sanitizer through the chamber with the first draw of the mix.

▪ Operation:

- All mix is perishable. Mix should be kept refrigerated at 41°F or below.
- Ensure the sinks used are clean and sanitized.
- Brushes used for the machine must be kept clean, in good condition and are not to be used for other purpose.
- Use only an approved sanitary food grade lubricant. Do not use regular petroleum jelly.
- Never salvage any product from the drip pans, or product drawn from machine at the end of the day.
- Replace or repair any seals/O-rings at the first sign of leakage. Check for leaks daily.
- Bacteria counts for ice cream and ice milk shall not exceed 75,000 per gram. Mold, yeast and coliform counts in frozen yogurt dessert samples shall not exceed 10 per gram for each.
- In case of any questions or problems contact your inspector.