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

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