

 <b>West Lothian Council</b>	<b>Environmental Health</b>		<b>SUBJECT:</b> STORAGE AND SALE OF ICE CREAM
	4	Food Safety/Food Hygiene	<b>NUMBER:</b> FH10
<b>Reviewed:</b> 24/12/2007		Health & Safety	<b>KEYWORDS:</b> ICE CREAM
		Public Health	
<b>STATUS:</b> TRADE ADVICE		Pollution Control	
		Pest Control/Dog Warden	

## Information Sheet FH10

### Guidelines for the Storage and Sale of Ice Cream

#### Legal Requirement

As with the sale of any high-risk foods, selling ice cream requires the Food Business Operator to carry out a food hygiene assessment. Part of this assessment will focus on personal hygiene requirements, cleaning materials and cleaning methods, as noted below.

#### Hygiene Requirements

##### 1. General

- A wash hand basin, with hot and cold (or suitably mixed) water, 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 work tools. Suitable cleaning chemicals and disinfecting chemicals require to be provided for the cleaning of work tools and equipment. You will also need to ensure that you have suitable cleaning materials, eg cloths, cleaning chemicals etc. to allow you to clean equipment etc. properly.
- You need to provided suitable temperature monitoring equipment to show that the ice cream is being stored and displayed at the correct temperature. It is recommended that daily records of temperatures checked are kept.
- 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.
- Cones, tubs etc. for giving the ice cream to customers should be stored in a way which protects them from contamination, e.g. in sealed containers, or storage tubes, or with storage surface face down.
- A clean water supply is required. Water direct from the mains will be considered clean. If the cold water comes from a storage tank then you will need to have the water tested on a regular basis to demonstrate that the water is safe to use. You will also have to ensure water tanks are covered.

##### 2. Scoop Serve Ice Cream

- The utensils and scoops used for serving ice cream from tubs etc. must be in good condition and be easy to clean and disinfect.
- A suitable sized freezer will be required for bulk storage of the closed tubs. It should keep the ice cream at minus 18°C or colder.
- A suitable display freezer will be required which will keep the ice cream at a safe temperature for serving, minus 10°C to minus 15°C.
- During serving the scoops should be kept in a container containing a solution of disinfectant. The disinfectant chemical should not leave a taint or be harmful to the ice cream, usually a Quaternary Ammonium Compound (QAC) (Check with your supplier). Two other containers of clean water should be provided – one for rinsing off the disinfectant prior to using scoop in ice cream and the other for cleaning off the ice cream after use and prior to going back into tub of disinfectant. These solutions should be changed frequently during service.
- The display freezer requires to be kept clean and defrosted. You should be able to show how this is done and how often.

### 3. Soft Serve Machines

- You need to ensure, where required, that the mixes used in the production of the ice cream are kept at a safe temperature. A fridge for storing mixes may be required.
- You will need to have a documented daily cleaning routine for the machine. This should be available from the supplier of the machine. You should also know which chemicals to use for cleaning the machine and how to use them.
- Cleaning materials and chemicals should be available to clean up spillages during service.

### Further help

Remember it is your responsibility to ensure that the ice cream served to your customers is safe. If you would like help, or need any further advice, then please contact us on 01506 282500 or [environmentalhealth@westlothian.gov.uk](mailto:environmentalhealth@westlothian.gov.uk)