

# Sanitising



Soaking and brushing machine parts will dislodge any product build-up that may harbour bacteria. However, poor cleaning of machines and utensils inevitably lead to bacteria contamination. Bacteria are destroyed by dairy-approved sanitising chemicals. In Australia, Frostyclean Sanitiser, when mixed at the ratio of one heaped teaspoon to two litres of water, will take 5 minutes to destroy bacteria on a clean surface - so ensure mixing utensils and machine parts are immersed in sanitiser liquid for no less than 5 minutes. Follow the recommended cleaning procedure and sanitiser all Equipment and Accessories that will be used during preparation.

## Storage

Soft-Serve, once opened and mixed, must be stored in a sealed, sanitised container under refrigerated conditions. That is 4°C (40°F) or below - but must not be frozen.

In summary:

- Keep yourself, mixing utensils and Equipment and Accessories clean.
- Avoid touching food and food contact surfaces wherever possible.
- Wash your hands before working with food and especially after going to the toilet.
- Always use disposable paper towel to dry your hands.
- Make sure all Soft-Serve, once prepared or opened, is stored under refrigerated conditions immediately.
- Avoid working with food if you have a cold or feel ill.
- You have a responsible job. The quality of the product and the satisfaction of the customer are in your hands.

Items required for sanitising procedure:

- Frostyclean Sanitiser
- 2 x 10 or 15 litre Frosty Boy mixing buckets
- 2 litre jug
- Disposable towelling
- Wash hands thoroughly and dry with disposable towel before commencing cleaning operation.

Frosty Boy branded sanitiser?

