

## You drained your Soft-Serve from the machine. Can you use it again? How should it be handled?



You can use it again if your local health codes permit it, but it is very important to throw away any leftover mix and start with completely fresh mix at least once a week (for all non self-pasteurising machines).

This is because you want to break the bacterial cycle. Even if you handle Soft-Serve in the best, most sanitary way, it is still possible for bacterial counts to increase over time. This makes it vital to break any bacterial cycle once a week by discarding any leftover mix and then starting a fresh batch.

### Handling re-run

When it is time to clean the machine, the machine is put on 'wash' for 5 minutes to liquefy frozen Soft-Serve which is then drained into a jug or bucket. This mix from the machine can be kept in the fridge for up to 3 days and is called re-run.

Always drain the re-run into a clean, sanitised bucket or jug.

Always cover the bucket or jug with clinging plastic or a proper lid and put into the fridge immediately. If not covered, fridge odours can enter the Soft-Serve giving it an 'off' taste and smell. Also, do not use the bucket for anything else. It should be used exclusively for mixing and storing Soft-Serve.

When starting up the next day, fill the barrel of the machine with fresh mix. Re-run should then be mixed with freshly prepared mix at a ratio of no more than 40% re-run to 60% fresh.

Re-run should be completely discarded once a week to break the chain of possible bacteria growth. Make it a habit. Pick a day and stick to it.



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