

Hygiene

Like all food products, Frosty Boy Soft-Serve must be handled with care to avoid the risk of contamination. Hygiene is absolutely essential for two reasons:



1. It is the Law!*
2. It is the best way to ensure your customers will keep coming back for their favourite ice cream.

This next section sets out a basic hygiene routine to follow whenever you are handling Frosty Boy Soft-Serve. If you follow this you won't go wrong.

*What is the Law (In Australia)?

The food safety laws vary slightly from state to state; contact your local council for specific details.

Important background information about bacteria

Bacteria and other micro-organisms can be found everywhere – in the air, on dust, utensils, clothing, skin and hair. They are commonly spread through the air, by contact and via insects and other small creatures.

The growth of bacteria is alarming. Under ideal conditions they will double every 20 minutes. From a single bacterium it will take 7 hours to reach 2 million bacteria, after another hour that number will have risen to 16 million.

Common spoilage bacteria found in dairy products include Coliforms (*E. coli*), yeasts and moulds. Other types, such as *Salmonella*, *Staphylococci* and *Listeria* may cause illness.

Personal Hygiene

Staphylococci are commonly found in the nose, throat, and mouth and on hands. Infected cuts and scratches are often full of *Staphylococci* and the toxins produced by these bacteria can result in food poisoning. To prevent contamination, protect cuts and scratches, avoid sneezing and blowing your nose or licking your fingers when handling food products.

Salmonella bacteria are commonly found in human and animal bowels resulting in bouts of diarrhoea. Not washing hands thoroughly after visiting the toilet and then handling food can lead to other people becoming ill from *Salmonella* poisoning.



Coliforms are also inhabitants of the human bowel. *E. coli* contamination of food is extremely dangerous and may lead to serious illness.

Before preparing Soft-Serve or any food, wash your hands thoroughly with soap and water, rinse properly and dry using a disposable paper towel.

Machine operation

More specific sanitising procedures must be followed according to the guidelines in your machine operator's manual. In any event, the following operator checklist should be followed at all times:

- Do not overfill the hopper (reservoir tank).
- Keep Soft-Serve covered at all times - in the mixing bucket after mixing while the powder rehydrates and by covering the hopper/reservoir tank with the lid after refilling.
- Use only approved food-grade lubricant for lubricating O-rings and seals - and keep the cap on the tube. Also dip the tube into sanitiser water before use as the outside may also be unsanitary.
- Clean the machine frequently as per your machine manufacturer's instructions, which may be every day.
- Always start up the machine with fresh mix.
- Discard any leftover mix every 3 days. This will break the bacterial chain.
- When cleaning, only use brushes dedicated to the Soft-Serve machine and brush all parts thoroughly - including the inside of the barrel - with every clean. This will prevent the build-up of hard calcium deposits which can harbour bacteria.
- Air dry all machine parts and utensils after cleaning. Remember, bacteria need water to thrive.

Mixture Preparation

Water

Bacteria need water to thrive. By drying out food - such as powdered Soft-Serve mix - it is prevented from 'going off'. It is therefore also important to wash, sanitise and air-dry machine parts and mixing utensils.



Temperature

Bacteria are also sensitive to temperature. Food stored at 8 - 40°C (46 - 104°F) provides the ideal growing conditions for bacteria. Bacteria subjected to temperatures below 4°C (40°F) will continue to grow but at a much slower rate.