



MINISTRY OF HEALTH AND SENIORS
DEPARTMENT OF HEALTH
Environmental Health

"Healthy people in healthy communities"

Guidance Document F08

OPERATOR'S GUIDE TO FROZEN DESSERTS



Introduction

This document is intended to provide assistance for food operators in the production, serving and sale of frozen desserts.

Legislation

In accordance with the Public Health (Food) Regulations 1950, all food vendors must possess a valid food licence and be sold from a licensed victualling or food premises. The set-up, design and operation must comply with the requirements for a licensed food premises and any other requirements as laid out by the regulations above.

Definition

Frozen Dessert - Includes ice cream, frozen confection, milk sherbet, ice sherbet, ice milk and frozen yogurts.

Ice Cream - A frozen food that is made:

- From milk or milk derivatives or edible oils and fats other than milk fat;
- With or without sugar (or other sweetening agents approved by the Chief Medical Officer) water, eggs, or other food or coloring matter;
- With agitation accompanying the freezing.

Frozen Confection - A frozen food or that part of a frozen food product that is prepared:

- Mainly from milk or milk derivatives or edible oils and fats other than milk;
- With or without sugar (or other sweetening agents approved by the Chief Environmental Health Officer) water, eggs, or other food or coloring matter;
- Without agitation accompanying the freezing.

Milk Sherbet - A frozen food which is prepared from milk or milk derivatives, water and sugar, whether or not other food, coloring matter or flavouring is added.

Ice Sherbet - A frozen food which is prepared from water and sugar without any milk solids, whether or not other food.

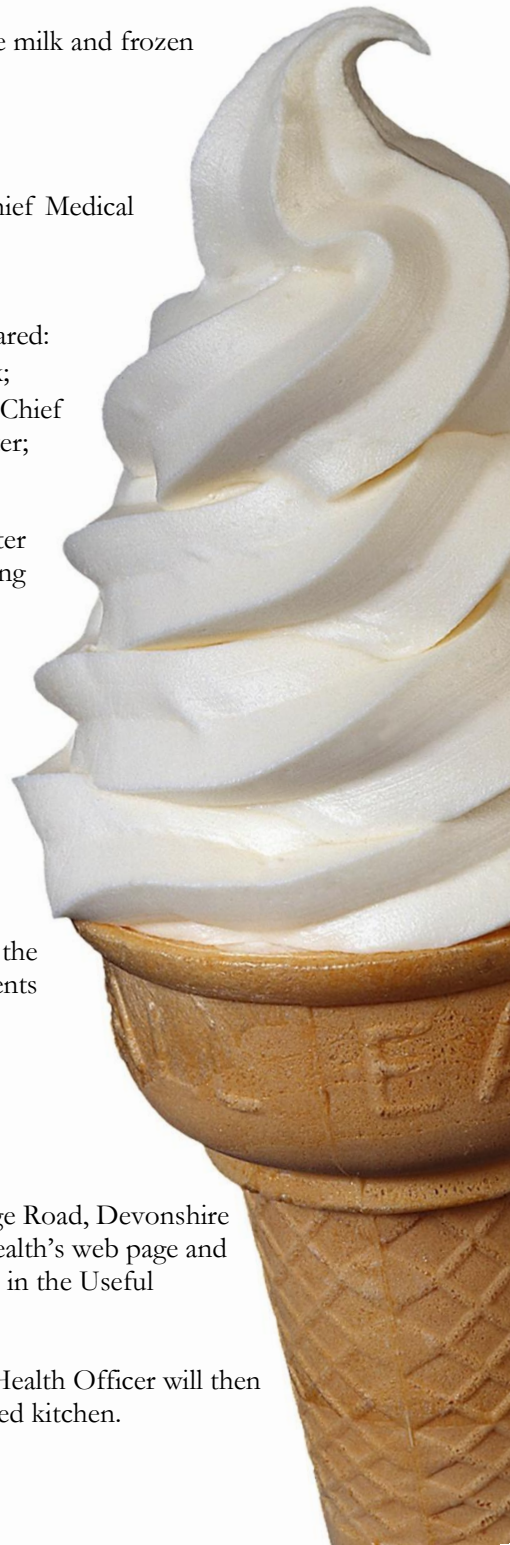
Ice Milk - A frozen food that is prepared from similar ingredients and in a similar manner to ice cream, except that its content of fat and total solids is less than that of ice cream.

Frozen Yogurt - A food that is made from:

- Milk;
- Is made with or without sugar (or other sweetening agents approved by the Chief Medical Officer) fruit nuts, or other safe and suitable ingredients approved by the Chief Environmental Health Officer);
- Is made with agitation accompanying the freezing;
- Is cultured with a culturing agent approved by the Chief Medical Officer.

Licensing Procedure

- (1) Fill out a “Food Service Application” available at our offices at 6 Hermitage Road, Devonshire (Old Metro Building) or online at www.gov.bm. Go the Department of Health’s web page and click on the “Environmental Health” icon. The application form is located in the Useful Information Section.
- (2) Submit the form with the applicable fee to our office. An Environmental Health Officer will then contact you within 5 business days to conduct an inspection of the proposed kitchen.



Plant Requirements

Frozen dessert plant operations, equipment and facilities shall be sited to prevent any contamination of frozen dessert products, ingredients, equipment, containers and utensils. All rooms in which frozen desserts are handled, processed or stored must be kept clean, neat and free from insects and rodents.



Floor Construction: The floors of all rooms in which frozen desserts or their ingredients are processed, handled or stored, including cold storage rooms and walk in fridges/freezers, must be constructed of impervious material which is easily cleanable and kept in good repair at all times.

Walls and Ceilings: The walls and ceilings of rooms must have a smooth, impervious, cleanable surface in a light color and kept in good repair at all times.

Doors and Windows and Other Openings: All doors, windows and other openings opening to the outer air must be effectively screened. All doors must be self-closing and open outwards.

Lighting and Ventilation: All rooms must be well lit and ventilated.

Toilet Facilities: All frozen desserts premises must have on the premises, adequate and conveniently placed bathrooms for employees. Bathroom doors should not open directly into any room in which frozen desserts, their ingredients, associated equipment and containers are stored or processed.

Hand-Washing Facilities: Convenient Hand washing facilities must be provided which includes: hot and cold running water with disposable towels and soap.

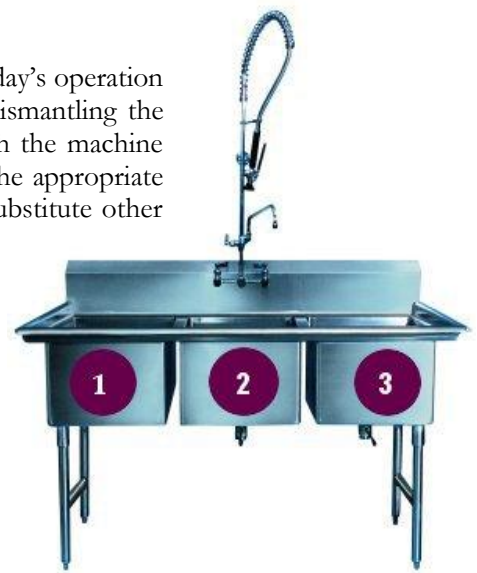
Cleaning Sinks: A designated equipment wash-up sink or bucket must be used to wash utensils and machine parts.

Water Supply: The water supply used in frozen dessert plant operations must meet the *Bermuda Drinking Water Standards* for potable water.

Cleaning and Sanitizing Equipment

Soft serve ice cream machines must be cleaned and sanitised at the end of each day's operation in accordance with the manufacturer's instructions. This will usually involve dismantling the machine and soaking the relevant parts or running cleaning a solution through the machine (methods vary). The machine must be re-sanitized prior to use. Please note: The appropriate chemicals are expensive and there is a temptation to clean less frequently or substitute other products.

- After (1) cleaning (2) rinsing (3) and sanitizing, all equipment must be stored in a way to allow complete drainage and held in a sanitary manner until use.
- Any equipment appliance or utensil which is badly worn, rusted/corroded or is not easily cleanable by washing must not be used.
- All soft serve equipment must be dismantled and sanitized at the end of each day's operation and re-sanitized prior to use.



Product Handling and Safety

- Any unused ice cream mixture must be discarded daily or at the end of each day.
- Discard any scoop ice cream which is past its use-by or best-before date.
- Ensure that there are no large ice crystals in the ice-cream or any other signs of thawing and refreezing. Discard if any signs are evident.
- Any frozen dessert which has melted must not be refrozen and sold or offered for sale. Do not refreeze!
- Do not refill ice-cream mix containers. All containers must be properly discarded.
- All single service containers and utensils must be handled in a sanitary manner.
- All frozen desserts must be stored at an appropriate temperature throughout manufacturing and until point of sale.

Food Handlers and Personal Hygiene

All persons engaged in the manufacture or handling of frozen desserts must:

- Must process and handle all ingredients in the stages of production in a sanitary manner.
- Wear clean, washable outer clothing, e.g. apron or overall should be worn where appropriate. Please note: protective clothing should not be worn outside the food handling area.
- Keep hair clean and neat and where appropriate, wear hats/hair nets which can effectively contain the hair.
- Keep finger nails short and clean
- Cover cuts, sores, or grazes with a colored waterproof dressing.



- Do not smoke, consume food, chew gum, lick your fingers, cough, or sneeze where ice cream is being prepared or served.
- DO NOT serve frozen desserts if you are suffering from diarrhea, vomiting, jaundice, fever, sore throat with fever, infected skin lesions/cuts on exposed body parts, discharges from the eyes, ears, nose or mouth/gums.
- Thoroughly wash hands before commencing plant functions and as often as may be required to remove soil and contamination. Employees must not resume work after visiting the bathroom without thoroughly washing their hands.

Vehicles

All vehicles used for transportation of frozen desserts or their ingredients must be constructed and operated as to protect their contents from the sun and from contamination. Such vehicles must be kept clean and in good repair at all times. Prior approval from the Transport Control Department (TCD) is required.

Water Supply

Water used for frozen dessert plant purposes must meet the Bermuda Drinking Water Standards.

Product Labelling

All food products must comply with the Public Health Labelling Regulations.

Product Testing

Frozen desserts are tested regularly in accordance with The Public Health (Food) Regulations 1950 section 19. Ice cream, ice milk, frozen confection, milk sherbet, and frozen yogurt mix (prior to culturing) must meet the following microbiological standards:

- Not more than 10 coliform organisms per gram
- Not more than 100,000 bacteria per gram.
- Ice sherbet must have yeast or mould count not exceeding 50 per gram.
- Frozen Yogurt must contain no more than 10 coliforms per gram.

Frequently Asked Questions (FAQ's)

What happens if I have a bad result?

If any sample does not meet the minimum microbiological standards, you will be contacted to review your current cleaning methods and sanitizing procedures. Samples will be re-collected the following week. If the results indicate three (3) consecutive bad results, the machine and/or premises licence will be suspended or revoked.

Is ice cream a potentially hazardous food?

Yes.

Can you repackage hard served desserts?

No.

Can I sell soft serve desserts from temporary events?

Soft serve machines are not permitted due to the tedious cleaning regime required and strict temperature control.

At the end of the day, can I reuse the mix?

No.

Does the mix have to have a manufacturing date displayed?

Yes.

How does Ice Cream become contaminated?

Food handlers with poor hygiene and poor handling practices can spread bacteria to ice-cream. Examples of poor practices include:

- Inadequate hand washing
- Using dirty machines and equipment
- Using dirty utensils, e.g. utensils which haven't been cleaned properly before use
- Using unclean dish clothes and serving clothes.