

 West Lothian Council	Environmental Health		SUBJECT: STORAGE AND SALE OF ICE CREAM
	✓	Food Safety/Food Hygiene	NUMBER: FH10
Reviewed: 29/06/15		Health & Safety	
		Public Health	
STATUS: TRADE ADVICE Data label: Public		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 have a food safety management system. 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, antibacterial hand soap, and paper towels should be provided close to the point of service and sale of the ice cream. **See information sheet FH09**
- 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. Quaternary Ammonium Compounds (QAC's) may be used for disinfection.
- You need to provide 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. **See information sheet FH21**
- 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. Food allergen information should also be available. 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. Water tanks should be covered and periodically inspected. Water containers need to be washed and disinfected. **See information sheet FH04**

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 -15°C.
- During serving we would strongly recommend the scoops 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, a Quaternary Ammonium Compound (QAC) is usually used (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. An alternative sometimes used is that the scoop is stored, handled uppermost with the scoop down, in running water. Such rinse units are usually built into the ice cream display.
- 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. **See information sheet FH06.**
- 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 280000 or environmentalhealth@westlothian.gov.uk