

**Fresno County Department of Public Health
Environmental Health Division**

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Recommended cleaning methods for semi-frozen milk product machines:

Examine machine for:

1. Cracks, leaking floats or seals, or defective gaskets.
2. For proper drainage. Adjust legs if necessary.

Provide necessary materials:

1. Brushes to fit various size tubes, for general cleaning (short handle gong brush).
2. A low suds cleaner for cleaning dairy or food equipment and an approved sanitizer.

Cleaning Procedure:

1. Clean and sanitize machine each day used.
2. Drain mix from machine.
3. Rinse machine with cool water.
4. Place warm cleaning solution into the hopper. Brush hopper and tubes, and let cleaning solution into the cylinder. Run machine on "wash" for one minute or less. Drain. Take machine apart. Brush removable parts in cleaning solution in clean wash sink. Rinse with hot or warm water. Brush and rinse food contact parts of the machine. Let all parts and machine air dry. Do not use a cloth or sponge on the food contact part of the machine.

Sanitizing Procedure:

1. Prior to operation of freezer and machine assembly, add sanitizing solution of proper strength into hopper. Use a clean brush to wet all food contact surfaces and immerse gaskets in sanitizing solution. Keep sanitizing solution in contact with food contact surfaces 2 minutes or more before draining. Do not rinse with tap or any other untreated water.
2. Flush any sanitizing water out of cylinder with a little mix and discard this mix.
3. Add desired amount of mix and start machine.

Additional Information:

1. Re-use of mix from previous day usually results in illegal bacterial counts.
2. Keep mix 35 to 40°F until frozen.
3. If a cleaner-sanitizer is used, rinse machine with heat or chemically sanitized water.
4. If dry mix is used, it must be mixed with refrigerated water. It is recommended that hot water be measured into a clean sanitized container and refrigerated to 38°F before mixing.
5. Maximum legal bacterial count is 75,000 per gram.