

## Hygiene Guidelines on Supply and Sale of Ice-cream

### Objective:

Ice-cream should be stored at low temperature after production. Improper storage or handling, such as mixing with contaminated ingredients accidentally during the supply of ice-cream, etc., may increase the risk of consumption of the final products. This guideline is intended to remind the food industry about the food hygiene and safety issues they should pay attention to during supply and sale of ice-cream.

### Scope:

Premises for supply and sale of ice-cream, including ice-cream shops and dessert shops (for takeaways and dine-in), etc.

### Definition:

Ice-cream: A congealed dairy product produced by freezing a pasteurized mixture of milk, cream, milk solids other than fat, sugars, emulsifier and stabilizers. In addition, fruits, nuts, candies and syrups are optionally added into ice-cream for flavour enrichment.

### Content:

#### 1. Smart Purchase and Receipt

##### 1) Purchase

- Purchase food ingredients in the amount as needed;
- Purchase food ingredients from reputable suppliers, and do not buy food ingredients (such as milk, ice-cream mix or ice-cream, etc.) without quarantine inspection or from unknown source;
- Retain purchase and sales records or other relevant receipts for

source tracing by competent government authorities whenever necessary.

## 2) Receipt

- Check whether the food ingredients are stored at proper temperatures and make sure they are in good condition with intact packaging and have not expired. Furthermore, check the information on the invoices to see if it is consistent with the received goods;
- Reject food ingredients which are from unknown sources, perished or expired;
- Once received, food ingredients requiring low temperature storage (e.g. ice-cream mix, hard ice-cream, etc.) should be stored in a refrigerator (with chill temperature below 5 °C and freezing temperature at -18°C or below);
- Food ingredients that need to be kept under room temperature should be stored in a cool, well-ventilated place to avoid exposure to direct sunlight;
- Ready-to-eat food and non ready-to-eat food products should be stored separately in lidded containers, preferably in two refrigerators,
- Single-use containers and other utensils should be stored in lidded containers or sealed plastic bags to avoid external contamination;
- If necessary, request the suppliers to provide relevant documents about the food products, such as health certificate, certificate of origin and laboratory report, etc.

## 2. Careful Preparation

### 1) Preparation

- Avoid over-production or preparation of food too far in advance;
- Clean food ingredients thoroughly;

- Use more than one set of utensils to handle ready-to-eat and non ready-to-eat food products separately;
- Follow the “First-in, first-out” principle to use food ingredients with earlier expiry date first;
- To produce soft ice-cream, the air cells in ice-cream mix should be small and evenly distributed in order to maintain a stable frozen foam;
- To produce hard ice-cream, the semi solid ice-cream should be packed (e.g. into cartons or drums), and hardening (at about  $-34^{\circ}\text{C}$ ) should be performed quickly to prevent the formation of large ice crystal which may affect the quality of hard ice-cream;
- Soft ice-cream and hard ice-cream products should be stored at low temperature (soft ice-cream at  $-5^{\circ}\text{C}$  and hard ice-cream at  $-18^{\circ}\text{C}$  or below);
- The preparation time for dine-in and takeaway dessert with ice-cream should be shortened as much as possible. Ice-cream should be added in before serving and consumed as soon as possible;
- Check the temperature of refrigerator and ice-cream vending machine regularly to ensure food is stored at proper temperature;
- Stop using and discard any food ingredients that decay, stink or go mouldy.

### 3. Proper Display and Sale

#### 1) Display

- For food display and selling, ice-cream should be placed in well-maintained, clean and hygienic refrigerating and freezing equipment;

- Use cleaned, disinfected and durable containers and utensils (e.g. made of stainless steel or opaque plastic material) to store home-made ice-cream;
- Newly opened or freshly prepared ice-cream should not be mixed with the leftover ice-cream;
- Ice-cream products for selling should not be stored with other food items (such as raw food), to avoid cross-contamination.

## 2) Sale

- Ice-cream should be stored in clean and hygienic packaging materials or containers, and customers should be provided with clean utensils (e.g. ice-cream spoon);
- If tasting service is provided, clean single-use utensils may be used to serve a small amount of ice-cream for tasting by customers;
- Do not re-use single-use utensil;
- Clean, disinfect or replace ice-cream scoops regularly;
- Do not re-freeze any melted ice-cream for sale;
- Stop serving ice-cream immediately if it has deteriorated or is suspected of being contaminated.

## 4. Personal Hygiene

- Wash hands thoroughly after using the toilet, before handling and selling food;
- Wear gloves and use cleaned and disinfected utensils when handling food ingredients;
- Do not handle money while handling food;
- Wear clean and light-coloured outer clothing, protective overalls or apron;
- Do not wear rings, bracelets and watches, etc., and do not wear nail polish or false nails;

- Use waterproof dressings to cover open wounds properly;
- Suspend from engaging in any food handling work when suffering from symptoms of illness such as running nose, diarrhoea, vomiting and fever, etc.

#### 5. Utensils, Equipment and Environmental Hygiene

- All utensils and equipment that come in contact with food should be cleaned and disinfected thoroughly before and after use;
- All work surfaces should be impervious. All utensils should be easy to clean and kept away from the ground;
- Replace damaged, cracked utensils;
- Use covered rubbish bins, and empty and disinfect them regularly;
- Remove and discard the leftover ice-cream from vending machines regularly;
- Refrigerator should be defrosted regularly;
- Arrange regular inspection, maintenance and repair of vending machine with the supplier;
- Do not keep pets at food premises.

July 2015