



TOWN OF DENNIS MANUFACTURING OF FROZEN DESSERTS REGULATIONS

The following regulations are adopted in accordance with provisions of 105CMR 561.000 of the Massachusetts Sanitary Code, and are being adopted to supplement, clarify, modify and augment the provisions.

REGULATION: 1

PERMIT

No person shall manufacture any frozen dessert (including soft serve ice cream) in the Town of Dennis without a license from the Board of Health. Said License shall expire on March 1st, following the date of issue.

REGULATION: 2A

BACTERIAL COUNTS

No frozen dessert, ice cream mix or ice milk mix shall be sold which has not been previously pasteurized. Ice cream mix or ice milk mix, before pasteurization, shall not show a bacteria count in excess of 200, 000 colonies per gram.

REGULATION: 2B

No person shall manufacture, deliver or have in possession with the intent to sell a frozen dessert, ice cream mix or ice milk mix which has a standard plate count in excess of **50,000 colonies per gram**, and which contains more than ten colonies of the organisms of the coliform group per gram as determined by the Standard Methods of the American Public Health Association in use at the time of examination.

REGULATION: 2C

A manufacturer of a frozen dessert shall have a standard plate count and a standard coliform count made by an approved laboratory of each of the following categories at least once a month:

- (1) Plain ice cream (vanilla, chocolate, coffee, etc.)

- (2) **Fruits and variegated (strawberry, frozen pudding, raspberry royale, etc.**
- (3) **Nuts and Candy (maple walnut, butter crunch, etc.)**
- (4) **Sherbets and ices (orange sherbet, lemon water ice, slush, etc.)**
- (5) **Novelties (spumoni, sultana, dixies, sandwiches, etc.)**

If flavors listed in each of the above categories can be practically rotated, the tests shall be made on that basis.

Non-dairy frozen desserts will not require bacteriological testing. Non-dairy frozen desserts include but are limited too sorbet, water ices, Italian ice, slush and some frozen coffee beverages.

REGULATION: 3A

All soft serve ice cream and frozen yogurt machines shall be drained at the end of each day and cleaned with detergent and sanitizer. The following guidelines shall be adhered to:

- 1. Drain machine (at the end of the day)
- 2. Properly disassemble machine
- 3. Wash, rinse, and sanitize machine and machine parts
- 4. Air dry machine and machine parts
- 5. Properly reassemble machine
- 6. Run sanitizer through machine on wash cycle
- 7. Before putting ingredients in machine at the beginning of the day, run a one-step cleaning and sanitizing product through the machine on the wash cycle.

REGULATION: 3B

The same method shall be used to clean and sanitize machines that manufacture hard ice cream unless otherwise specified by the manufacturer.

BOARD OF HEALTH

Paul J. Covell, Chairman
Thomas J. Perrino, Vice Chairman
Mary Rose Griffin, Clerk
Curt A. Livingston
Barbara Bird

Approved: March 13, 1997

Effective: March 20, 1997