



BASILDON DISTRICT COUNCIL

ENVIRONMENTAL HEALTH SERVICES

Please contact 01268 294280 if you would like further advice

How do I clean a soft ice cream machine?

(reproduced from 'A Guide to the Safe handling & Service of Ice Cream', The Ice Cream Alliance, 5 Pelham Court, Pelham Road, Nottingham, NG5 1AP)
<http://www.ice-cream.org/home.html>

Follow the manufacturer's instructions but at least carry out the following daily:

1. Remove and discard all ice cream mix from the machine.
2. Wash through the machine with lukewarm water using the machine cleaning cycle.
3. Dismantle the machine and thoroughly clean all parts in a detergent solution, using the cleaning utensils provided by the machine manufacturer, finally rinsing free from detergent with clean water.
4. Clean the exterior of the machine.
5. Inspect thoroughly the seals and O rings. If they are cracked, split, show signs of damage or wear and tear, replace them with new.
6. Reassemble the machine and lubricate all items indicated by the machine manufacturer with a food safe lubricant.
7. Fill the machine with sanitiser solution prepared at the concentration recommended by the sanitiser manufacturer. In any event be sure to put the machine into its cleaning cycle for a short period whilst the sanitiser is in the machine, so that all parts of the machine are disinfected.
8. Drain the sanitiser from the machine and flush through with clean water if necessary.
9. Prime the machine with a small amount of liquid ice cream mix running this through the dispensing nozzle and discarding the first run.

Self pasteurising machines?

The required frequency of strip down cleaning for self-pasteurising machines varies depending on the machine make and model - so it is important to check with the supplier. It is especially important however, to ensure that the machine enters its self-pasteurising programme daily. On strip down cleaning, follow the manufacturer's instructions or carry out the cleaning routine above.