



City of Racine
Public Health Department

Serving the City of Racine and the Villages of Wind Point & Elmwood Park

Recommended Procedure for Cleaning Soft Serve Ice Cream/Shake Machines

Counter and dispensing freezers shall be cleaned at the end of each day's operation, or in the event of continuing operations, at intervals of not more than 24 hours, in accordance with the following instructions:

1. Remove mix valve.
2. Rinse the mix tank and cylinder with warm water, turning the machine control switch to "wash" for no more than 10 seconds. Then drain through front gate. It is extremely important that warm water be used since the sudden application of hot water may damage a cold cylinder.
3. Clean the machine by putting into the mix tank a liberal amount of hot detergent solution exactly as instructed by the manufacturer of the detergent. Once a week or as needed, use an acid milkstone remover solution exactly as instructed by the manufacturer of the machine in place of the detergent solution. Brush the mix tank surface through the hole connecting the mix tank and cylinder, while the solution flows into the cylinder. Turn machine control switch to "wash" for no more than 5 minutes.
4. After first wetting the brush in detergent solution, brush through the hub drain tube and rinse.
5. Remove front and dasher assembly. Remove scraper blade and product seal from dasher. Brush dasher drive shelf hub hole, first wetting brush in detergent solution. Reinstall dasher and cylinder. If equipped with hub brush, install hub brush over dasher drive shaft. Reinstall dasher and cylinder front with hub brush in place.
6. Pour 2 quarts of warm water in mix tank, turning switch to "wash" while water is draining into cylinder. Allow water to drain through front grate.
7. Disassemble machine. Scrub all parts in detergent solution and brush through all holes. Remove and wash drip tray and mix cover and allow to air-dry overnight.
8. Thoroughly wash hands before assembling machine, then prepare an ample amount of sanitizing solution exactly as instructed by the counter freezer manufacturer.
9. Reassemble - put all parts in a container with the sanitizing solution and assemble the machine. This keeps your hands and the parts clean as you reassemble.

10. With the machine fully assembled, pour the sanitizing solution into the mix tank and use brush to wet all surfaces that come into contact with the machine.
11. Turn the machine control switch to wash for a period not to exceed 10 seconds. Then let machine sit 15 minutes.
12. Open front gate and drain. Machine is now ready to add mix.

Sanitizing - sanitizing shall be accompanied by one of the following methods:

- By the use of hot water, which after remaining in contact with equipment for no less than 2 minutes, has a temperature of no less than 170° F for at least 2 minutes.
- By the use of steam under pressure for a period of no less than 2 minutes or until all parts of the equipment being sanitized have reached a temperature of 170° F, or the condensate off the equipment remains at a temperature of no less than 170° F for at least 2 minutes.
- By the use of chlorine with a residual of no less than 100 ppm after one minute contact with the equipment, if sprayed, with a residual of no less than 100 ppm after 5 minutes.
- By other sanitizers used in a manner approved by the regulatory agencies.