

# FROZEN DESSERTS & FROZEN DESSERT MIXES GUIDELINES


## 105 CMR 500.000 Good Manufacturing Practices for Food

All manufactured frozen desserts produced shall have the following tests performed by a laboratory on its finished product monthly (105 CMR 500.082(B)(2)). Bacterial and other Standards shall not exceed the following Massachusetts Standards listed in 105 CMR 500.083(F):


Item	Standard Plate Count (SPC)	Coliform
Finished products produced in a <b>Soft-Serve Machine</b>	30,000/g	50/g
Finished products produced by means <b>other than a Soft-Serve Machine</b>	30,000/g	20/g

*If Frozen Yogurt contains “Live Cultures”, SPC laboratory testing is NOT required (.082(B)(2)(g)).  
The coliform test is always run on frozen yogurts.*

**A COUNT IS CONSIDERED SIGNIFICANTLY HIGH IF IT EXCEEDS THE STANDARD BY A FACTOR OF FOUR (4), OR TWO (2) DOUBLINGS.\*\***



**When SPC or Coliform is above the limit, Person-in-charge shall:**




1. Review the cleaning & sanitization procedures for the machine. Check the machine’s specification sheets for additional instructions & cleaning protocols for the machine.
2. Evaluate the handling of the products / ingredients.
3. Re-sample and retest as stated in 105 CMR 500.082(C), 500.082(D), or 500.082(E).

*\*\*Coliform count is an indicator of a possible sanitation failure, not a confirmation that pathogens are present. Usually the SPC represents harmless organisms, especially if there are no coliform associated with the sample. Bacteriological growth occurs at an exponential rate, not at a linear rate. Therefore, it is more meaningful to consider bacteria counts in terms of doubling. A two (2)-generation increase, or two (2) doublings, is considered significant.*


**If it is the first time Inspector will:**


- Place a phone call to the Owner/PIC and review their Standard Operating Procedures:
  - What are their cleaning and sanitization procedures?
  - What are their procedures for handling the products?
  - How are they disassembling, cleaning sanitizing the machine?
  - What is the required frequency of cleaning and sanitizing of the machine?
- Remind Owner/PIC to review the cleaning and sanitization procedures with new staff and/or staff that is in charge of cleaning and sanitizing the machine.
- Remind Owner/PIC to check the machine’s specification sheets for additional instructions and cleaning protocols for the machine.
- Wait for the next month’s results.



**If it is more than one-time Inspector will:**

- Consider establishment’s history and implement resampling protocol stipulated in either 105 CMR 500.082(C), 500.082(D), or 500.082(E).
- Suspend operations/sale of certain products if triplicates (three (3) out of the last five (5) consecutive tests) have been collected and exceed the standard (500.082(D)(2)).
  - Resume operations by following procedures stated in 500.082(D)(3).
- Ask when was the last time the machine was serviced by the manufacturer.
  - Often worn parts can lead to bacteria problems even when cleaning and sanitizing are completed properly.
- Review the establishment’s cleaning and sanitizing procedures and check against manufacturer’s cleaning protocols for the machine.



 **Copies of all required test results shall be submitted directly to the Health Department by the certified laboratory within three (3) business days of the completion of the tests (500.082(B)(5)).**



**Central Massachusetts Public Health Training Hub**

Resources: 105 CMR 500.000 Good Manufacturing Practices for Food; MDPH Guidelines: Issue: Licensing and Testing Requirements for Frozen Desserts.