

Frozen Dessert Testing Requirements

- Hard Ice Cream/ Frozen Yogurt (without live culture) Samples (561.007 F2a; pg 10)
 - Must be tested 1x/month
 - One Plain (vanilla, chocolate, coffee)
 - One Fruit or variegated (strawberry, frozen pudding)
 - One Nut and candy (maple walnut, butter crunch)
 - One Sherbet
 - One Novelties (dixie cups, sandwiches)
 - One seasonal (pumpkin, eggnog)
 - Bacterial count shall not exceed: (561.007 G3; pg 11)
 - 50,000/g SPC (No SPC testing for frozen yogurt with live cultures)
 - 20/g coliform
 - Violations (561.007 H1-H3; pg 12)
 - 1st offense: letter to licensee indicating they need to send a sample of the same failed item for retesting
 - 2nd consecutive offenses: letter to licensee making them aware that if they are in violation for the next consecutive test their license may be suspended or product may not be sold.
 - 3rd consecutive offenses: Possible license suspension, product sale termination.
- Soft Serve Machine IC / Frozen Yogurt (without live cultures)
 - Must be tested 1x/month
 - Test each chamber
 - Bacterial count shall not exceed: (561.007 G3; pg 11)
 - 50,000/g SPC (No SPC testing for frozen yogurt with live cultures)
 - 50/g coliform
 - Violation (561.007 I; pg 13)
 - 1st offense: Machine must be cleaned, rinsed, and sanitized then the first product through the machine must be sent for retest; in the meantime product from the machine may still be sold.
 - 2nd consecutive offense: If the retest is in violation, the machine must be cleaned, rinsed and sanitized again, and another sample sent; in the meantime product from this machine may NOT be sold.
- Exclusions that do not require testing:
 - Sorbet
 - Water Ices
 - Italian Ice
 - Slush
 - Frozen coffee beverages