

HACCP for ice cream (base)

Hazard	Control measures	Monitoring	Corrective action
Basic ingredients not of authorised quality	Only use products from selected suppliers Stock rotation systems in place	Checking invoices Stocks rotated correctly	If in doubt, discard/reject suspect stock
Presence of pathogenic bacteria Salmonella	Use pasteurised eggs and milk	Regular checks of fridges	If in doubt, discard suspect stock
Survival of pathogenic bacteria	Cook all ice cream bases above 75 degrees C Chill in blast chiller as soon as made Store below -12 degrees C	Following a sensible and vigorous cleaning process Follow the approved recipe Follow the approved recipe	If in doubt re-clean the surfaces, utensils and any machinery with hot water mixed with a suitable detergent, followed by a disinfectant or sanitizer
Contamination from food preparation surfaces Contamination from food handlers	Ensure all surfaces are cleaned and disinfected before use Good personal hygiene	Following a sensible and vigorous cleaning process Trained staff	If in any doubt, discard the mix

Multiplication of bacteria due to poor storage	Strict "use by" policy	Regular checks of fridge/ freezer temperatures Regular checks on dates	If in any doubt, discard the mix
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