
FROZEN DESSERT AND SLUSH MACHINES-RETAIL

CHAPTER 9

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All establishments that have frozen dessert or slush machines at the retail level are required to obtain a permit from the Board of Health. Each establishment having a permit for a dairy-based Frozen Dessert machine (such as ice cream, sherbet and frozen yogurt) shall, during each month the machine is in use, submit to the Milton Board of Health the results of a laboratory test of a sample taken from each such machine.

Laboratory tests must be conducted for a standard plate count and a standard coliform count. Frozen yogurt machines are exempt from the standard plate count. Acceptable results can be found in the State Sanitary Code 105 CMR 561.000.

Any establishment that fails to submit a laboratory report for any month a machine is in use will have that machine taken out of operation until acceptable results are presented to the Board of Health office.

If laboratory results are above acceptable standards, enforcement procedures outlined in the January 31, 1997 State Department of Public Health Division of Food and Drug Policy on the current 105 CMR 561.009 Enforcement Procedures will be followed. Copies of this Policy are available in the Board of Health office.

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