

STORAGE AND HANDLING OF CONED ICE CREAMS

- During storage, ice cream must be kept below -18°C , and during display below -12°C . Use a thermometers to monitor the temperature.
- The ice cream displayed for sale must be protected from insects, dust etc by means of an enclosed receptacle.
- Cones must be stored in a cone dispenser or otherwise enclosed.
- Store Ice cream scoops in a covered receptacle. Clean the scoop at least once in every four hours, by washing with detergent.

FOOD HANDLER

- When serving ice cream or handling toppings, use “no touch” methods, such as using cone sleeves or serviettes.

A key point to remember is that the person handling the money (even if a glove is used) must not touch the food items with his hands, because harmful viruses and bacteria can be transmitted in this way.

- Don't smoke or chew gum.
- Wear a clean apron.
- Don't serve ice creams if you are suffering from an illness.
- Don't wear jewellery on your hands or forearms.
- Cover wounds on your hands and forearms with a waterproof bandage.