

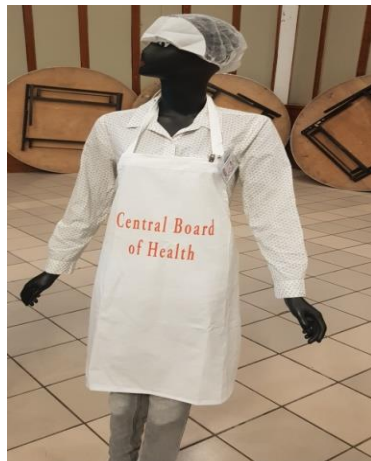
## FOOD HANDLER

- Valid Food Handlers badge
- Clean light colored clothing
- No sleeveless top
- Short clean natural fingernails without polish
- Hair restraint, apron
- Absence of diarrhea & sore throat
- No boils, open wounds on the skin & hands
- No jaundice, excessive sneezing or coughing
- Cleared with a medical certificate to return to work after any food related illness

\* A food handler with poor hygiene & poor handling practices can spread bacteria to the ice cream

\* Bacteria grow well on food which are high in protein and moisture. For e.g. ice cream

\* If the ice cream is kept in the danger zone (above 41°F), bacteria will multiply very quickly & can double in number every 20 minutes



## EQUIPMENT/ UTENSILS

- Single compartment hand washing sink equipped with a handwashing sign, liquid soap, single use tissue & a pedal refuse bin
- Position ice cream cabinet away from direct sunlight & heat. E.g. away from windows or air conditioning outlets
- Deep freeze to store ice cream should operate at a temperature which maintains the ice cream at -18°C or -0.4 °F
- Deep freeze to serve the ice cream should maintain the ice cream at -12°C or 10.4 °F and it is recommended that this storage is for not more than one week
- Obtain an air thermometer
- Dishwashing sink
- Well serviced generator
- Lined foot pedal refuse bin
- Use clean utensils at all times
- Wash, rinse, sanitize and dry the lids of ice cream containers before placing them back on the container.
- Keep ice cream scoop in water, and stored inside the ice cream cabinet.
- Surplus solution should be shaken off the scoop before use.
- Clean and sanitized ice cream mixer and equipment



## DRY INGREDIENTS

- Store cones, toppings, etc. at a stable room temp (above 45°F) in a clean and dry place
- Keep area free of pests, dust and spilled water
- Practice First In First Out
- Always check the best by/ expiration date
- Store all food items 18" off the floor and away from the wall

## BUILDING/ VEHICLE

- Building/ transport must be kept clean at all times, pest proof and free from dust
- Place protective cover over windows e.g. screen/ gauze
- Clean & sanitize all surfaces (countertops)
- Clean restroom facility for staff with running water.
- Area designated for staff personal effects
- There should be adequate light and ventilation
- Have an emergency supply of potable water in the event the government supply is turned off, or is no longer available



## PRODUCT

- Do not refreeze ice cream
- Do not refill ice cream mix containers
- Serve the cones in a protective sheet e.g. napkins



## WASH YOUR HANDS FREQUENTLY & ALWAYS:

- Before handling the product (ice cream & cones)
- After using the bathroom
- After using a mobile phone
- After sneezing, coughing, using a handkerchief
- After touching your nose, ears, mouth or face
- After changing task
- After handling rubbish
- After handling money

*Please note that this list is subject to change from time to time depending on size & type of food service operation.*

Central Board of Health

Lower All Saints Road

St. John's, Antigua

Tel#: (268) 462-2936

Fax#: (268) 460-5992

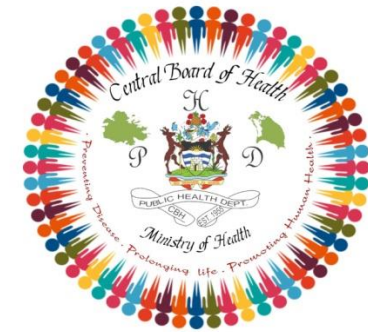
Email: [chi\\_cbheh@yahoo.com](mailto:chi_cbheh@yahoo.com)



[centralboardofhealthantiguaandbarbuda](https://www.facebook.com/centralboardofhealthantiguaandbarbuda)



# Ministry of Health Central Board of Health



## Minimum Requirements for Ice Cream Vendors

