



*A Division of The ICEE Company
A Subsidiary of J&J Snack Foods Corp.*

1205 Dupont Ave. Ontario, CA 91761

SLUSH PUPPIE Sanitizing Recommendations

Our recommendation is a minimum of once a week, or as required by local health regulatory agency, as long as product is constantly refrigerated.

If a machine is off more than two hours, we recommend sanitizing. All product must be drained prior to cleaning and sanitizing. It is suggested to do this at a time when product levels are low, since drained product CANNOT be poured back into machine after sanitizing.

Following cleaning and sanitizing instructions in the instruction manual for the equipment being used. Generally, all food contact parts must be disassembled, cleaned with warm soapy water, rinsed and then reassembled. Next prepare at least 1 gallon of sanitizing solution for each bowl of the machine by following the instructions on the sanitizer package. Generally enough sanitizer is mixed with water to achieve a 100 ppm (parts per million) solution.

Pour 1 gallon of sanitizer solution into each bowl, let run for 5 minutes, and drain solution from bowls. Do not rinse the bowls with water. Install fresh mixed product, and pour and discard one cup of product from each dispensing valve to remove any remaining sanitizer solution.

In all cases, local health regulatory agency requirements may take precedent over these instructions.