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# **Ice Cream Van Food Safety**

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**This document is suitable for ice cream vans which use a whipped ice cream machine and/or serve individually wrapped ice creams and ice lollies. It does not cover the handling and serving of scooped ice-cream.**

**Please note that you MUST be registered as a food business with your local authority  
<https://www.gov.uk/guidance/food-business-registration>**

**Food safety and hygiene regulations say that you must be able to show what you do to sell food that is safe to eat and have this written down. This document and associated record sheets help you to do this.**

**Please read the information and complete the records and ensure you keep this pack up to date.**



# Personal Hygiene

Poor personal hygiene can lead to contamination of food, which could make customers ill. To prevent food contamination, you should:

Wash your hands frequently, especially before/after handling food, after visiting the toilet, eating, smoking, blowing your nose/coughing, handling rubbish or money.

Keep fingernails short and clean. No nail varnish.

Wear clean protective clothing e.g. uniform or apron (do not wear personal items of clothing overprotective clothing)

Keep long hair tied back.

Take off watches and other jewellery (a plain wedding band is acceptable)

Cover cuts, sores, or grazes with a coloured waterproof plaster

You should not:

- Smoke, eat, spit, chew gum, lick your fingers, cough, or sneeze where ice-cream is being served.
- Serve food if you are suffering from diarrhoea, vomiting, skin infection, bad cold, discharge from eyes, nose, or ear.
- Scratch or touch your head / face.
- Brush / comb your hair.



## Handwashing

- Use warm soapy water for a minimum of 10-15 seconds, ensure all parts of your hands are washed (palms, back of hands, fingers)
- Rinse with clean warm water
- Dry using a clean tissue, towel, or dryer (disposable paper towels are ideal)

Please note – It is not a requirement to wear gloves. If gloves are worn, they are not a substitute for hand washing. Frequent hand washing must still take place, including whenever gloves are changed. Also, hand sanitising gel/foam is not a substitute for hand washing, but it can be used following hand washing.

## Structure

Internal structure (floors, walls, ceiling, surfaces etc.) should be in good repair and be made of smooth, non-absorbent materials which can be effectively cleaned, e.g. plastic or metal cladding or non-toxic washable paint on walls, laminated wood, or stainless steel for surfaces (unsealed wood is not acceptable)

Freezer and refrigerator units as required.

Provide an accessible wash hand basin with hot and cold water, hand soap (antibacterial/bactericidal liquid/foam soap), hygienic hand drying facilities (disposable paper towels)

Facilities to clean equipment, i.e. sink. Equipment cannot be cleaned in the wash hand basin.

Lidded waste bin (ideally foot-pedal controlled)

Please note – structure and equipment should be checked regularly for damage. Repair or replace structure and equipment when necessary.

## Water

Water storage tanks should be frequently emptied and sanitised.

Replenish water supplies daily with fresh, clean drinking water

You must have a sufficient supply for all cleaning and hand washing.

Use a designated, marked container for wastewater, which must be clearly marked, cleaned and disinfected regularly. Wastewater should be disposed of at an appropriate disposal point – not onto the highway, ground, or rainwater gully. You must never use your waste water storage to store your clean water supply.



## Waste

Remove waste at the end of each day. Do not leave waste in the van overnight.

Proper arrangements must be made for disposal of waste.

# Pests

- Ensure the structure of your van is pest proof.
- Regularly look out for signs of pests in your van and any deliveries
- Signs include droppings, gnawing of structure of goods, nests, bodies, eggs/egg cases, noises, smear marks, urine stains.
- If there is a problem, call a pest contractor immediately and clean any equipment or surfaces which may be contaminated. Throw any food which may be contaminated.
- Keeping your van clean, tidy, and putting waste away will help to prevent pest problems.



## Toilet Facilities

You should have arrangements for access to a toilet when required.



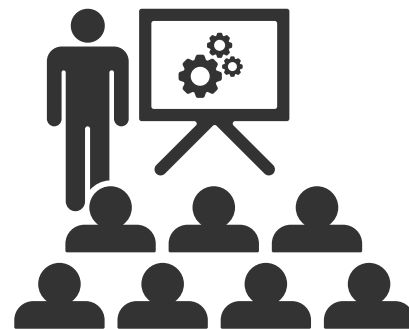
## Refrigerators

- Recommended temperature 5°C or below (maximum 8°C)
- Provide a thermometer for temperature checks.
- Close after use
- Regularly empty them, clean,
- Do not overfill



# Training

Everyone who handles or serves food must be suitably trained for their role. They must understand good hygiene practices.



Use the table below to keep a record of completed training:

Name	Training Completed	Date Completed

## Purchase and Receipt of Food

- Use reputable suppliers (e.g. check their Food Hygiene Rating)
- If problems, e.g. contaminated food, consider changing supplier.
- Check food is received at correct temperature (no greater than 8oC for chilled foods, -18oC or colder for frozen foods),
- check packaging is intact, food within their use-by / best-before date, delivery van is clean.
- Put chilled or frozen items away immediately.

# Traceability

You must keep a record of where you get your food.  
Record your supplier information here:



Supplier	Supplier List	Good Supplied



# Storage of ingredients

Store food correctly to minimise microbial growth and protect it from contamination.

Ingredients		Storage Instruction
Whipped ice-cream mix	Sterilised liquid mix (UHT mix)	Store at room temperature in a clean, dry place away from direct sunlight. Once opened, refrigerate. (0 - 5oC recommended, max. 8oC)
	Pasteurised liquid mix (fresh mix)	Refrigerate (0 - 5oC recommended, max. 8oC) Do not freeze prior to use
	Powdered mix	Store at room temperature in a clean, dry place Once mixed with water, refrigerate. (0 - 5oC recommended, max. 8oC)
Wafer cones, toppings		Store at room temperature in a clean, dry place Use lidded containers to protect food from contamination
Individually wrapped ice-creams, lollies		Bulk storage in freezer -18oC (or colder) Service freezer used for short-term storage (max.1 week) -12oC (or colder)



## Freezer temperature unsatisfactory?

- Do not refreeze melted ice-cream.
- Thawed items must be discarded.
- Look out for signs of refreezing (ice crystals).

## Fridge temperature unsatisfactory?

- Adjust / fix equipment and monitor carefully.
- Discard food if stored at over 8oC for over 4 hours.



## Preparation and Serving of Whipped Ice-cream

Ingredients	Storage Instructions
Whipped ice-cream	<ul style="list-style-type: none"><li>• Discard if past its use-by or best-before date</li><li>• Wipe the pack of mix with a sanitising cloth before opening, open pack with sanitised utensils or tear as appropriate.</li><li>• Follow manufacturer's instructions regarding preparation of mix.</li><li>• Do not return dispensed ice-cream to the hopper.</li><li>• Do not refill mix containers.</li><li>• Do not site machine in direct sunlight or next to heat source.</li><li>• Do not touch sanitised parts of machine</li><li>• </li></ul>
Wafer cones and toppings	<ul style="list-style-type: none"><li>• Discard if past their use-by or best-before date</li><li>• Carry out visual check for condition and contamination.</li><li>• Serve from original containers or clean dispensers.</li><li>• Serve wafers in a protective sheet.</li><li>• (e.g. paper napkin)</li></ul>

**Please refer to the product labelling for specific manufacturer's storage and preparation instructions. These must be always followed.**

# Cleaning

You must keep your van and equipment clean. This includes ice-cream machines, utensils, food containers, surfaces, floors and walls, waste bins. Ensure you use food grade products, and always follow the manufacturer's instructions, e.g. dilution and contact time (time that the product must be left on a surface to work properly).

Always “clean as you go” during the day and mop up spillages straight away.

2-stage process to clean and disinfect:

- 1) Remove loose dirt/food and clean with hot soapy water or sanitiser.
- 2) Use a disinfectant/sanitiser to disinfect. It is recommended that you use a sanitiser that is BS EN 1276 compliant and is not fragranced  
(rinse with water if instructed by manufacturer)

Stage 1 must take place before stage 2 - a dirty surface cannot be effectively disinfected.



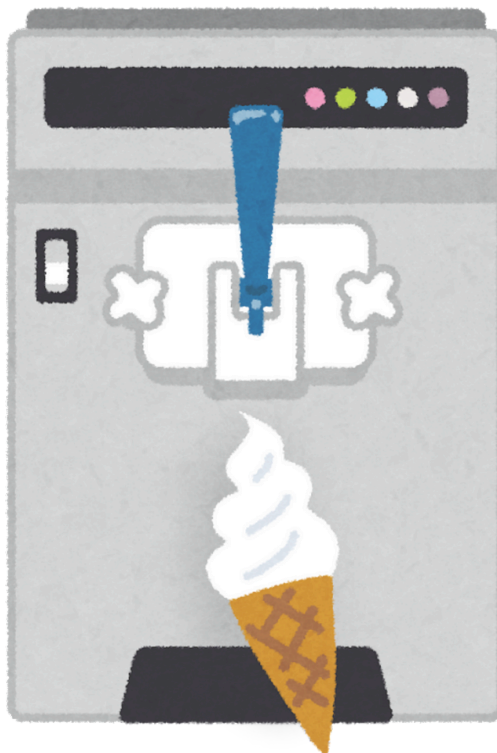
To keep things clean, you need:

- Clean cloth (ideally single-use disposable cloths)
- Detergent (to remove grease and debris)
- Disinfectant / Sanitiser (to kill bacteria) Clean the tank using the machine's wash cycle.
- Carefully clean and disinfect the hopper and the tip of the dispenser unit, the dismantled parts and the outside of the machine.
- Inspect seals and O-rings and replace if damaged or worn.
- Reassemble and lubricate parts with a food safe lubricant as specified by the manufacturer.
- Sanitise the machine as specified by the manufacturer.
- Rinse the machine well with drinking water afterwards if specified by machine/sanitiser manufacturer.
- Refill the machine with ice-cream. Discard the first run.

# Cleaning Ice-cream Machines

Ice-cream machines must be cleaned thoroughly, after each use. The method and frequency depend on the type of machine and frequency of use. Please refer to the manufacturer's instruction for your machine.

General guide to cleaning ice-cream machines: Drain and discard all ice-cream from the machine.



## Guidelines for cleaning frequency of ice cream machines:

- Non-pasteurising machines – clean daily
- Self-pasteurising machines – refer to manufacturer's instructions, and make sure the machine enters its pasteurisation cycle as specified.

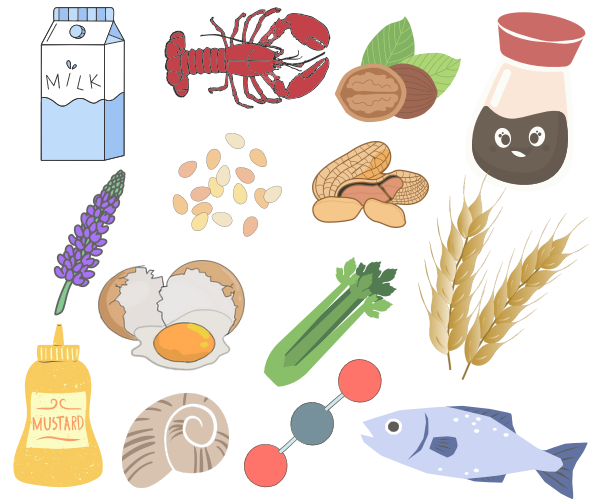
# Allergens

Allergic reactions can make people very ill and can sometimes lead to death. The only way someone can avoid getting ill is to make sure they don't eat the foods they are allergic to. Allergens are the substances in food which cause allergic reactions.

New regulations came into force in December 2014; these regulations mean that you now need to provide allergen information to your customers.

You must provide information on the following 14 allergens:

- Milk
- Nuts
- Peanuts
- Soya
- Sesame
- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Celery
- Mustard
- Sulphur dioxide and sulphites (>10mg/Kg or 10mg/L)
- Lupin
- Molluscs



The way allergen information can be provided is flexible. The information can be written down where the customer can easily see it, e.g. on your menu. If it is not written down where the customer can easily see it, then you must use clear signposting, e.g. a poster, a note on menus or chalkboards, to direct customers to where this information can be found.

You should tell customers about this risk if they ask about that allergens.

If packaging indicates the product may contain an allergen, this information should be passed onto your customers

# Putting an allergen system in place



You must have a system in place to ensure the allergen information you provide is accurate and consistent.

The allergen information for the food you offer should be collected or recorded in a written form, e.g. allergen chart / matrix, ingredients information sheets. Look at the labelling of food products that you use to gather allergen information. Allergens are listed in a box or highlighted in the ingredients list on food labels.

You must include the type of cereal: **wheat, rye, barley**, or **oats**.

You must include the type of nut: **almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio** or **macadamia**.

It is very important that the information is accurate and kept up to date.

Review the information regularly and when you:

- Add or change a product.
- Start using a different product (change of supplier)
- Temporarily use a different product
- Product labelling indicates the recipe has changed.  
(e.g. “new improved recipe”, “reformulated”)

You should consider what allergens you use in your business – if there is a real risk of cross-contamination (allergens getting into food by mistake), you should tell customers about this risk if they ask about that allergens.

If packaging indicates the product may contain an allergen, this information should be passed onto your customers.

**All** staff should be aware of your allergen procedure and must know where allergy information can be found.

You can find more information on allergen requirements on the [FSA website](#)

# Further Information

For further information and guidance please see the following websites:

Business compliance Support  
[Home | Business Compliance Support \(gmbcs.co.uk\)](#)  
Email: [info@gmbcs.co.uk](mailto:info@gmbcs.co.uk)

Ice Cream Alliance – <http://www.ice-cream.org>

Food Standards Agency - <http://www.food.gov.uk>

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