

**IPSWICH BOARD OF HEALTH
FROZEN DESSERT MANUFACTURER PLAN REVIEW APPLICATION**

Establishment Name: _____
Address: _____
Phone: _____
Applicant Name: _____
Address: _____
Phone: _____

Attach the following documents:

- Manufacturer Specification Sheets (including packaging, if applicable)
- Copy of Agreement with Certified Laboratory for Testing
- Copy of Machine Manufacturers Instructions for Cleaning and Sanitizing
- Copy of Labels (if applicable)

Definitions -Type of Frozen Dessert Manufacturer –

Plant Operator- facility in which frozen desserts or frozen dessert mixes are manufactures for shipment or sale at wholesale

Manufacturer- any person who manufactures frozen desserts or frozen dessert mixes either by continuous or batch process for sale at wholesale and any person who manufactures milk based frozen dessert from a pasteurized mix in a food establishment using either a batch process or a soft service machine for sale at retail

Are you a plant operator or a manufacturer or both?

- Plant Operator
- Manufacturer

Brand/Trade Names under which products will be sold

Brand/Trade Name: _____.

Product from Approved Source

List location of each plant where product and frozen dessert mix will be purchased from

Name of Plant: _____.

Street Address: _____.

City, State, Zip Code: _____.

Name of Plant: _____.

Street Address: _____.

City, State, Zip Code: _____.

Product Testing

All frozen yogurt base (liquid or powder) contains live cultures?

- Yes No N/A

Owner/PIC understands that all product testing results must be sent **directly** from the lab to the local board of health office within **3 days** of result availability

- Yes No

Temperature Controls

What equipment will be used to maintain product temperature below 45F?

- Refrigeration (all refrigeration units have a secondary thermometer located in the warmest location)

Yes No N/A
- Holding Tank (all holding tanks are equipped with 7-day temperature recording devices)

Yes No N/A
- Silo (all silos are equipped with 7-day temperature recording devices)

Yes No N/A

Record Keeping

Lab results from product testing must be available to inspector during inspections.

- Procedure in place to maintain lab results on file on site.

Silo and Holding tank 7-day temperature log maintained on site and available for inspector?

- Yes No N/A

Are you manufacturing hard ice cream and/or packaged products?

- No
- Yes
 - Production log with corresponding lot numbers for trace back purposes
 - Submit sample log

Transportation

Will vehicles be used for transport?

- Yes No

If Yes:

Vehicle is equipped with mechanical refrigeration capable of maintaining appropriate temperatures

- Yes No

Ambient thermometer present

- Yes No

Truck will be pre-cooled prior to loading product

- Yes No

What method will be used to clean interior or vehicle? _____.

_____.

_____.

Labels for Packaged products

Will products be packaged for retail sale on site?

- No
- Yes
 - Packaging is tamper proof (provide sample of packaging or manufacturer specification sheet)

Statement

_____ will manufacture such products only from pure
(name of establishment)
and wholesome ingredients and only under sanitary conditions.

(signature)

(date)