

ICE CREAM BARN / ICE CREAM CONCESSION STAND GUIDELINES

-These guidelines apply to take out facilities only-

When dispensing / scooping ice cream cones and prepackaged ice cream products only:

- Walls, ceilings and floors shall be made of smooth, non absorbent, easy to clean materials
- Outside openings shall be screened or fitted with other acceptable devices
- A washroom must be available for staff within a reasonable distance either on site or through a written agreement with the proprietor of an adjoining premises (if on-site, is not permitted to open directly into the area used for serving or storing food)
- Adequate supply of hot and cold potable (safe) water
- A sink for hand washing and utensil washing
- Adequate method of collection and disposal of all waste
- Supply of liquid soap and paper towel at all times
- Supply of sanitizer / disinfectant (such as bleach)
- Adequate refrigeration of perishable foods at 4°C (40°F) or colder and frozen perishable foods must be -18°C (0°F) or colder
- Coolers / freezers equipped with accurate thermometers in warmest part of the unit
- Ice cream scoops are to be kept in clean cold water (4°C) or in a solution of sanitizer mixed at the proper strength between uses
- Suitable dry storage at least 15 cm (6 inches) above the floor
- All personnel are subject to requirements in sections 26 & 27 of the *Eating Establishment and Licensed Premises Regulations*

When dispensing ice cream cones, milk shakes, sundaes and sodas:

- Must meet all the above listed requirements
- Must also have at least a double compartment sink for utensil and dishwashing along with a separate sink for hand washing

*Please submit a plan / sketch of your set up along with your application and fee for approval to:
Environmental Health - 16 Garfield St. - PO Box 2000 Charlottetown, PE C1A 7N8

Note: AN INSPECTION AND APPROVAL IS REQUIRED FOR ALL NEW PREMISES PRIOR TO OPERATING. PLEASE NOTIFY THE ENVIRONMENTAL HEALTH OFFICE AT 902-368-4970.

Revised June, 2007