

Ag 30.18 Frozen desserts; sanitary quality. Sanitary procedures in the processing, handling and storing of ice cream, ice milk, sherbet, ices and other similar frozen desserts shall be such that the finished product shall have a bacterial plate count not to exceed 50,000 per milliliter and a coliform count not to exceed 10 per milliliter. Samples of frozen desserts, used to determine compliance with bacteriological requirements, shall be obtained from supplies owned by or in the possession of the plant operator.

History: Cr. Register, December, 1960, No. 60, eff. 1-1-61.

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