

02 NCAC 09K .0206 FROZEN DESSERT MIX/STANDARDS FOR USE

- (a) No person shall use rerun in any retail frozen dessert dispenser.
- (b) Dry frozen dessert mixes shall be reconstituted with potable water or a pasteurized Grade A product and the resulting product shall be cooled to a temperature of between 33 degrees F and 45 degrees F within four hours of reconstitution.
- (c) Liquid frozen dessert mixes shall be stored at a temperature between 33 degrees F and 45 degrees F.
- (d) Frozen dessert mixes may be frozen at the point of manufacture. Prior to transferring a frozen mix to a retail outlet, the distributor shall thaw the frozen mix under refrigeration temperatures of 35 degrees F to 40 degrees F. Nothing herein shall be deemed to prohibit the department from considering a retail outlet to be a distributor if such outlet has sufficient and adequate refrigeration equipment to properly thaw the frozen mixes as required by this Section.

*History Note: Authority G.S. 106-253; 106-267;
Eff. February 1, 1982;
Amended Eff. April 1, 1987; May 1, 1986;
Readopted Eff. May 1, 2017.*