Ohio Administrative Code

Rule 3717-1-08.1 Special requirements: heat treatment dispensing freezers.

Effective: September 5, 2024

(A) As used in this rule, "heat treatment dispensing freezer" means a self-contained dispensing freezer with a product reservoir that processes previously pasteurized products, freezes the products, dispenses frozen dairy products, and maintains microbiological quality by elevating the temperature of the product using heating methods that are an integral part of the dispensing freezer.

(B) To be used in a food service operation or retail food establishment, a heat treatment dispensing freezer is to meet the following requirements:

(1) The heat treatment dispensing freezer is to be approved by an equipment testing agency as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code;

(2) The heat treatment dispensing freezer is to complete a heat treatment cycle at least once every twenty-four hours. "Heat treatment cycle" means a cycle in which the heat treatment dispensing freezer elevates the product temperature during the heating phase to at least one hundred fifty degrees Fahrenheit (65.5 degrees Celsius) within no more than ninety minutes, maintains the product at that temperature during the holding phase for at least thirty minutes, then cools it during the cooling phase to a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or below within no more than two hours;

(3) The heat treatment dispensing freezer is to be equipped with a monitoring device which indicates all of the following:

(a) The length of time since the last heat treatment cycle;

(b) The length of time that the most recent heat treatment cycle was one hundred fifty degrees Fahrenheit (65.5 degrees Celsius) or above; and

(c) The length of time of the heating phase, the holding phase, and the cooling phase.

(4) The heat treatment dispensing freezer is to have a clearly visible temperature indicating device, accurate to plus or minus two degrees Fahrenheit (plus or minus one degree Celsius), showing the product temperature in the hopper;

(5) The heat treatment dispensing freezer is to be equipped with an internal lockout device that cannot be reset without complete disassembly of the machine. The internal lockout device is to mechanically shut down the heat treatment dispensing freezer so that the unit is unable to dispense frozen product if any one of the following occurs:

(a) The heat treatment cycle is not properly completed;

(b) The heat treatment cycle has not been completed at least one time in the preceding twenty-four hours; or

(c) The heat treatment dispensing freezer has not been disassembled for cleaning and sanitizing as specified in paragraph (C)(1) of this rule.

(C) The operator of a food service operation or retail food establishment using a heat treatment dispensing freezer is to do all of the following:

(1) Disassemble, clean, and sanitize the heat treatment dispensing freezer at least every fourteen days, except for those parts specified by the manufacturer such as hopper covers, design caps, door spouts, and bottoms of draw valves that are to be cleaned and sanitized daily, except heat treatment dispensing freezers that are certified by a recognized testing agency to NSF/ANSI Standard 6 and have a serial number certified for an extended manual cleaning and sanitization frequency beyond fourteen days may be cleaned and sanitized based upon the frequency specified in the certification;

(2) Maintain the product in the hopper at forty-one degrees Fahrenheit (five degrees Celsius) or below, except during a heat treatment cycle;

(3) Document all heat treatment cycles by maintaining a daily log of the items specified in paragraph (B)(3) of this rule, retain such logs for ninety days, and make them available for inspection at the

request of the licensor;

(4) Discard all product remaining in the freezer whenever the heat treatment dispensing freezer is disassembled for cleaning; and

(5) Comply with all other applicable provisions of this chapter.