Dairy | CHECKLIST

Ice Cream Production Checklist

An ice cream production checklist for dairy processors to confirm ingredients, equipment sanitation, mixing, freezing and storage steps are followed for each batch.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Ingredients checked and recorded	☐	☐	☐
Equipment cleaned and sanitized	☐	☐	☐
Mix prepared per recipe	☐	☐	☐
Pasteurization handled per rules	☐	☐	☐
Freezer operating normally	☐	☐	☐
Flavor additions handled cleanly	☐	☐	☐
Containers labeled	☐	☐	☐
Freezer storage monitored	☐	☐	☐
Batch records completed	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Check state licensing and labeling rules before selling ice cream, and keep batch records for traceback.