



HEALTH CARE AGENCY/PUBLIC HEALTH ENVIRONMENTAL HEALTH *INFORMATIONAL BULLETIN*

To: Orange County Retail Food Establishments

Subject: Soft Serve Machines

Soft serve machines have traditionally been used to dispense dairy products exclusively. There has been a recent trend in some food establishments to dispense acidic products such as yogurt, pina coladas, frozen daiquiris, margaritas, and similar products from soft serve machines. Some of these soft serve machines which are being used to dispense acidic food products were designed, and listed by the National Sanitation Foundation, to dispense only dairy products since food contact surfaces, such as the beater blades, may be made of a copper alloy. When acidic food products come in contact with the copper alloy on the beater blades there is the possibility of copper leaching from the equipment into the food product. Individuals that ingest this tainted food may experience vomiting anywhere from immediately after eating the food up to one hour after ingestion.

The purpose of this bulletin is to alert food establishment operators that may be inadvertently dispensing an acidic food product from a soft serve dispenser which is equipped with copper alloy beater blades. In order to ensure that your machine is being used to dispense the food products that it was designed for, the Orange County Health Care Agency is advising you to contact your supplier or the manufacturer of the equipment. If you find that you are dispensing acidic food products from equipment that is not designed for that purpose you should immediately discontinue such use until the equipment is replaced or modified in an approved manner.

If you have any questions regarding this issue please contact Environmental Health at (714) 433-6000.