



State of New Jersey

DEPARTMENT OF HEALTH

DIVISION OF EPIDEMIOLOGY, ENVIRONMENTAL AND OCCUPATIONAL HEALTH

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Governor

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KIM GUADAGNO
Lt. Governor

CATHLEEN D. BENNETT
Acting Commissioner

TO: Permit Applicant

FROM: Dairy, Bottled Water, and Juice HACCP Project

SUBJECT: Application Procedures for Frozen Desserts Manufacturing Permit

Enclosed or attached please find the application form (M-5) for a permit to manufacture frozen desserts.

For your information, we have outlined below the key aspects of the application process:

1. The application must be completed in full including: ownership, trade name, establishment telephone number, location of the establishment including street or road name, mailing address, if different from the location, name of the supplier of frozen desserts mix with their Plant Code number, and estimated gallonage of product to be manufactured.
2. The application must be signed and notarized.
3. The application must be accompanied by a copy of the most recent sanitary inspection report conducted by the local health agency of the facility to be licensed, if applicable.
4. If the application and inspection report are found to be in order, it will be submitted to our data processing unit so that a computer generated permit can be issued.
5. All local permits must be obtained, including but not limited to, a Certificate of Occupancy for the manufacturing of frozen dessert products.
6. For dairy-based frozen desserts, if your firm will be utilizing a manufactured ice cream mix, then the mix must originate from an Interstate Milk Shipper-listed plant. The plant # must be on each container of mix. The list of IMS plants can be viewed at <http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/MilkSafety/FederalStatePrograms/InterstateMilkShippersList/default.htm> . If you will be manufacturing your own frozen dessert mix by scratch, then you will be required to pasteurize it. Pasteurization equipment and procedures must be conducted in accordance with the most recent version of the Pasteurized Milk Ordinance, which is adopted by reference in

Title 8 Chapter 21 The Food and Drug Rule. The PMO can be viewed at <http://www.idfa.org/docs/default-source/d-news/2015-pmo-final.pdf> .

7. A minimum of four laboratory analyses of Standard Plate Count and Coliforms from four different production lots per type of standard of identity (ice cream is one, water ice is another, etc.) must be conducted and available for review at the time of inspection. You may use any laboratory certified by the regulatory agency of the laboratory's state to conduct these analyses. Failure to have these analytical reports and/or results that do not meet the standards in N.J.A.C. 8:21-7.28 will result in the automatic issuance of a Conditionally Satisfactory rating. Your license cannot be issued until a Satisfactory rating is obtained.
8. Minimum time required from receipt of application by our Department to issuance of a hard copy permit is 4 weeks. The sanitary inspection conducted by the local health authority for issuance of the Certificate of Occupancy allows you to operate your establishment while the application is being processed.

If you have any further questions regarding this application procedure or need assistance in completing the form, please contact this office at 609-826-4935.

Enclosures