

Abstract

CCS began in 1894 as the “New Colombo Ice Company” and was later renamed as CCS. The company started producing Ice Cream during the 1950’s and has today become the market leader, producing up to 50,000 liters a day. The ice cream factory is situated in Ranala, kaduwela.

The ice cream factory consists of mainly the General stores, production floor and the quality control laboratory. The general stores, stocks all the materiel required for the production and packing of ice cream i.e. the raw ingredients, additives and packaging materiel. The production floor comprises of three areas which are the mixing room where the ice cream mix is produced, the aging vat room which houses the vats used to age the mix and the main production hall which houses the ice cream freezers, chock machine and the hardening tunnel. The cool room complex is used for the storage of finished goods until dispatch. The quality control laboratory is responsible for maintaining quality and standard of the ice cream and also the overall hygiene and good manufacturing practices in the factory.

The factory is a very good example of a large scale food manufacturing establishment which also maintains high standards. Whilst having SLS, HACCP and ISO 9001:2000 certification it also uses 5S principles, Kaizen programmes and quality circles as part of its quality management system.