Milk Quality Check List

|  |  |  |
| --- | --- | --- |
| **TIME** | **TEMP** | **TASTE** (**1=Poor, 5= Excellent)**  **Complete this survey once a week.**  **Make sure you are serving your students great tasting ice cold milk!** |
|  |  |  |
|  |  |  |
|  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Check appropriate column:  *Either* ***YES****,* ***NO*** *or* ***N/A*** *(not applicable in your cafeteria)* | YES | NO | N/A |
| Delivery: *Make sure you receive fresh, cold milk.* |  |  |  |
| Do you test milk upon delivery for fresh smell and taste and a temperature between 33° and 41° F? (**35° F is ideal**)   * Actual temperature on delivery today is \_\_\_\_\_\_° F. |  |  |  |
| Are containers clean and undamaged? |  |  |  |
| Is the sell-by date far enough in advance to use milk? |  |  |  |
| Is milk taken to refrigerated storage immediately upon delivery? |  |  |  |
| Walk-In Cooler/Reach-In Refrigerator Storage:  ***Keep milk cold and away from other foods.*** |  |  |  |
| Is milk rotated, with fresh milk to the back and bottom? |  |  |  |
| Is milk stored away from all other foods?  (Milk develops off-flavors from other foods, especially produce.) |  |  |  |
| Is cooler/refrigerator temperature checked and recorded daily? |  |  |  |
| Is cooler/refrigerator temperature between 33° and 41° F? (**about 35° F is ideal**)   * Actual temperature today is \_\_\_\_\_\_° F. |  |  |  |
| Are spills wiped up immediately? |  |  |  |
| Is cooler/refrigerator cleaned regularly? |  |  |  |
| Is cooler door closed immediately after entering or exiting?  (For every minute door is left open, it takes 18 minutes to bring temperature back down.) |  |  |  |
| Milk Cooler for Service: *Serve milk REALLY cold.* |  |  |  |
| Is milk rotated, with fresh milk to the back and bottom? |  |  |  |
| Is milk cooler temperature checked and recorded daily? |  |  |  |
| Is milk cooler temperature between 33° and 41° F? (about 35° F is ideal)   * Actual milk cooler temperature today is \_\_\_\_\_\_° F. (Make sure your milk box thermometer is accurate by comparing with a calibrated food thermometer monthly.) |  |  |  |
| Is the temperature of milk in containers checked weekly at the beginning and end of lunch with a calibrated thermometer? |  |  |  |
| Is the temperature of milk at the beginning and end of lunch between 33° and 41° F? (about 35° F is ideal)   * Actual milk temperature today at the beginning of lunch is \_\_\_\_\_\_° F. * Actual milk temperature today at the end of lunch is \_\_\_\_\_\_°F.   (Test milk from the highest level milk crate.) |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Milk Cooler for Service…continued | **YES** | **NO** | **N/A** |
| Is milk cooler thermostat set so that milk is no warmer than 35° F at beginning of lunch service, but not cold enough to freeze? |  |  |  |
| Are all milk containers below load/chill line? |  |  |  |
| Is milk cooler door kept closed until serving actually begins? |  |  |  |
| Is milk cooler door closed during breaks in the serving line to keep milk cold? |  |  |  |
| Are milk crates left at the lowest level possible throughout serving period?  (The higher the crate, the higher the milk temperature will be.) |  |  |  |
| If milk is served at alternate site is it kept cold?  (Using a pan of ice, cooler barrel or insulated bag) |  |  |  |
| Are unopened milk cartons not taken by students discarded? |  |  |  |
| Does milk temperature remain between 33 and 41° F throughout serving period at alternate sites?   * Actual milk temperature at beginning: \_\_\_\_\_\_° F; at end: \_\_\_\_\_\_° F |  |  |  |
| Are students allowed to serve themselves? |  |  |  |
| Milk Cooler Maintenance |  |  |  |
| Are cooler curtains used to maintain the cold, if yes, is the curtain clean and in good condition? |  |  |  |
| Are fans in the serving area turned off when milk boxes are open?  (Fans can pull cold air out of milk boxes, warming up milk.) |  |  |  |
| Is milk cooler wiped out daily? |  |  |  |
| Is milk cooler deep-cleaned at least weekly with soap and water and approved sanitizer?  (Milk absorbs odor from cleaners such as ammonia and bleach; bleach damages gaskets.) |  |  |  |
| Are drain lines flushed regularly with cleaner? |  |  |  |
| Are milk coolers free of holes or rust spots? |  |  |  |
| Are gaskets smooth and pliable – not brittle, torn, split or ragged – allowing doors to close snugly with no air leaks? |  |  |  |
| Are door latches in working order and tight? |  |  |  |
| Are air vents and condenser unit free of dust and debris? |  |  |  |
| Is milk cooler positioned so that air can flow freely around vent and condenser unit? |  |  |  |
| Are electrical cords and plugs free of damage? |  |  |  |
| Is top of box cooler kept free of heavy objects that may damage lid or gaskets? |  |  |  |
| Is milk cooler free of ice on the inside walls?  (Ice decreases efficiency of cooling.) |  |  |  |
| Is milk cooler scheduled for regular maintenance? |  |  |  |

*If you answered YES to all of these questions chances are the milk at your school is cold and tastes great!*

© 2012 New England Dairy & Food Council. Original document modified with permission from Southeast United Dairy Industry Association.