



Milk Temperature Survey



Thank you for participating in New England Dairy's "Strive for 35°" Program. Once your testing is completed, please submit your data via one of two methods:

- Via an online survey found on the Keep Milk Cold section of **NewEnglandDairy.com** (scan the QR code above)
- Email results to **info@newenglanddairy.com**

New England Dairy will offer incentives throughout the year to encourage schools to submit this milk temperature survey. Check **NewEnglandDairy.com** for details.

SCHOOL NUTRITION DIRECTOR _____ DATE _____
DISTRICT NAME _____
SCHOOL NAME _____
NAME OF PERSON COMPLETING THE SURVEY _____ PHONE _____
EMAIL _____ TITLE _____
SCHOOL ADDRESS _____
CITY _____ STATE _____ ZIP _____
MILK SUPPLIER/PROCESSOR _____

PLEASE TELL US WHAT KIND OF MILK YOUR SCHOOL SERVES. CHECK ALL THAT APPLY:

FLAVOR	FAT LEVEL		CONTAINER	
A. White	<input type="checkbox"/> Fat-free	<input type="checkbox"/> 1% Low-fat	<input type="checkbox"/> Carton	<input type="checkbox"/> Other _____
B. Chocolate	<input type="checkbox"/> Fat-free	<input type="checkbox"/> 1% Low-fat	<input type="checkbox"/> Carton	<input type="checkbox"/> Other _____
C. Strawberry	<input type="checkbox"/> Fat-free	<input type="checkbox"/> 1% Low-fat	<input type="checkbox"/> Carton	<input type="checkbox"/> Other _____
D. Other (specify)	<input type="checkbox"/> Fat-free	<input type="checkbox"/> 1% Low-fat	<input type="checkbox"/> Carton	<input type="checkbox"/> Other _____

1 CHECK YOUR MILK TEMPERATURES:

Select a day and test your milk temperatures before, during, and after service. If students can select milk from more than one location, please be sure to check at least two of those locations (coolers, insulated barrels, bags, ice pans, etc.).

MILK CONTAINER TEMPERATURES:

- Beginning of meal service
- Halfway through meal service
- End of meal service

SERVING LOCATION #1

SERVING LOCATION #2

2 CHECK YOUR MILK COOLER TEMPERATURES:

Check and record the ambient air temperature of the cooler and/or insulated barrel, box, or bag you selected your milks from.

SERVING LOCATION #1

SERVING LOCATION #2

3 EVALUATE:

Upon completion of the above testing, were any of your temperature readings over 40° F? ☐ YES ☐ NO

Upon completion of the above testing, were any of your temperature readings under 35° F? ☐ YES ☐ NO

If both answers are **NO**, please submit your completed data via one of the two methods described above. If either answer is **YES**, please complete questions 4-6 on the other side of this survey.



Milk Cooler Analysis

IF YOU INDICATED YES ON QUESTION NUMBER 3 that your milk temperatures were over 40°F or under 35°F, please complete questions 4-6 and re-test your milk. Then submit all data to New England Dairy using one of the two methods.

4a WHAT IS THE MOST LIKELY REASON THE MILK TEMPERATURES WERE OVER 40°F?
CIRCLE ONE OR MORE ANSWERS:

- A. Milk Cooler Overloaded
- B. Milk Cooler not functioning properly - gaskets need replacing
- C. Lid was left open during entire meal period or between periods
- D. Other, please specify _____

4b WHAT IS THE MOST LIKELY REASON THE MILK TEMPERATURES WERE UNDER 35°F?

- A. Milk Cooler not functioning properly - freezing
- B. Other, please specify _____

5 WHAT DID YOU DO TO CORRECT THE PROBLEM? _____

6 AFTER CORRECTIVE MEASURES ARE TAKEN, PLEASE RE-TEST THE MILK TEMPERATURE BY REPEATING THE TEST PROCEDURE.

MILK CONTAINER TEMPERATURES:

- Beginning of meal service
- Halfway through meal service
- End of meal service

SERVING LOCATION #1

SERVING LOCATION #2

CHECK YOUR MILK COOLER TEMPERATURES:

Check and record the ambient air temperature of the cooler and/or insulated barrel, box, or bag you selected your milks from.

SERVING LOCATION #1

SERVING LOCATION #2

