



# Milk Quality Check List

Date: \_\_\_\_\_

School: \_\_\_\_\_

<b>Check appropriate column:</b> <i>Either YES, NO or N/A (not applicable in your cafeteria)</i>	YES	NO	N/A
<b>Delivery:</b> <i>Make sure you receive fresh, cold milk.</i>			
Do you test milk upon delivery for fresh smell, taste and a temperature between 35° and 40°F? ( <b>about 35°F is ideal</b> )			
• Actual temperature on delivery today is _____°F.			
Are milk 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?			
<b>Storage – Walk-In Cooler/Reach-In Refrigerator:</b> <i>Keep milk cold and away from other foods.</i>			
Was milk rotated, with fresh milk to the back and bottom?			
Is milk stored away from all other foods? <small>(Milk develops off-flavors from other foods, especially produce.)</small>			
Is cooler/refrigerator temperature checked and recorded daily?			
Is cooler/refrigerator temperature between 35° and 40° F? ( <b>about 35°F is ideal</b> )			
• Actual temperature today is _____°F.			
Are spills wiped up immediately?			
Is cooler/refrigerator cleaned regularly?			
Is cooler door closed immediately after entering or exiting? <small>(For every minute door is left open, it takes 18 minutes to bring temperature back down.)</small>			
<b>Serving – Milk Cooler:</b> <i>Serve milk REALLY cold.</i>			
Was milk rotated, with fresh milk to the back and bottom?			
Are milk containers clean and undamaged?			
Is milk cooler temperature checked and recorded daily?			
Is milk cooler temperature between 35° and 40°F? ( <b>about 35°F is ideal</b> ) <small>(Form on back for multiple coolers.)</small>			
• Actual milk cooler temperature today is _____°F. <small>(Make sure your milk cooler thermometer is accurate by comparing with a calibrated food thermometer monthly.)</small>			
Is the temperature of milk checked daily at the beginning and end of lunch with a calibrated thermometer?			
Is the temperature of milk at the beginning and end of lunch between 35° and 40°F? ( <b>about 35°F is ideal</b> )			
• Actual milk temperature today at the beginning of lunch is _____°F.			
• Actual milk temperature today at the end of lunch is _____°F. <small>(Test milk from the highest level milk crate.)</small>			
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?			

<b>(Milk Cooler...continued)</b>	YES	NO	N/A
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 cooler curtains used on drop front coolers to maintain the cold? If yes, is the curtain clean and in good condition?			
Are fans in the serving area turned off when milk coolers are open? (Fans can pull cold air out of milk coolers, 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?			
Is milk cooler scheduled for regular maintenance?			
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 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.)			
Are milk crates left at the lowest level possible throughout serving period? (The higher the crate, the higher the milk temperature will be.)			
<b>Other:</b>			
If milk is served at alternate site (pan of ice, milk barrel, etc.), does milk temperature remain between 35° and 40° F throughout serving period? • Actual milk temperature at beginning: _____°F; at end: _____°F.			
Are students allowed to serve themselves?			
Are unopened milk containers taken by students discarded?			

<b>MULTIPLE COOLERS</b>	<b>BOX 1</b>	<b>BOX 2</b>	<b>BOX 3</b>	<b>BOX 4</b>	<b>BOX 5</b>
Milk Cooler Temperature					
Milk Temperature – Beginning					
Milk Temperature – End					

***Did you answer “YES” to all questions? If you did, chances are the milk at your school is cold and tastes great!***