

21 TIPS FOR COOLER MILK

WHEN THE MILK IS DELIVERED:

- 1. Check milk temperature
- 2. Smell and taste the milk
- 3. Check the "Sell by" date
- Check delivery truck to ensure it is clean and refrigerated

WHEN STORING THE MILK:

- 5. Place milk in the cooler immediately after delivery
- **6.** Put milk in the back of the cooler and away from the door
- Rotate milk so that fresh milk is in the back and on the bottom
- 8. Avoid placing milk next to foods with strong odors
- 9. Clean spills immediately
- **10.** Allow proper air circulation around milk by not overloading the cooler

WHEN SERVING THE MILK:

- 11. Check milk temperatures before each lunch period
- 12. Offer from insulated containers or barrels
- 13. Allow students to serve themselves
- 14. Check milk temperatures after service

ALWAYS:

- 15. Monitor milk temperature on a daily basis
- 16. Keep milk inside cooler during meal service
- 17. Shut drop-front cooler doors when not serving
- 18. Replace worn cooler gaskets
- 19. Monitor your milk cooler's thermostat
- **20.** Consider replacing cold-wall/drop-front coolers with forced air coolers or glass-door merchandisers
- 21. Regularly clean milk cooler vents

ARE YOU USING YOUR THERMOMETER CORRECTLY?

HOW TO MEASURE MILK TEMPERATURES:

- 1. Sanitize thermometer
- 2. Insert probe at least 2½ inches into the milk container
- 3. Wait at least 10 seconds for temperature to register
- 4. Record temperature in a temperature log

HOW TO CALIBRATE A DIGITAL THERMOMETER:

- Insert probe into at least 1 inch of crushed ice and water
- 2. Ensure stem doesn't touch bottom of container
- 3. Press the CAL button for 2 seconds
- 4. If after 2 seconds, display reads 32°F, then the thermometer is callibrated.
- To avoid accidental recalibration, only be perform function when temperature is between 23°F and 41°F



