



# 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
4. 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
7. 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:

1. 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 calibrated.
5. To avoid accidental recalibration, only perform function when temperature is between 23°F and 41°F

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