

# Milk Quality Checklist



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

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

**Kids love cold milk!** Milk tastes best when it is served below 41°F. Milk is the number 1 food source for several key nutrients, including calcium and vitamin D, which can contribute to a healthy diet and lifestyle. Refrigerating milk below 41°F also helps ensure its freshness and safety. Make sure you can answer YES to all the questions on the checklist!

<b>YES</b> ▼	<b>NO</b> ▼	<b>N/A</b> ▼
-----------------	----------------	-----------------

**Check appropriate column:**

*Either YES, NO, or N/A (not applicable in your cafeteria)*

## Delivery: Make sure you receive fresh, cold milk.

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Do you test milk upon delivery for fresh smell, taste and a temperature below 41°F? ▶ Actual temperature on delivery today is <input style="width: 50px;" type="text"/> °F.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are milk containers clean and undamaged?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is the sell-by date far enough in advance to use milk?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk taken to refrigerated storage immediately upon deliver?

## Storage—Walk-In Cooler/Reach-In Refrigerator: Keep milk cold and away from other foods.

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Was milk rotated, with fresh milk to the back and bottom?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk stored away from all other foods? <i>(Milk develops off flavors from other foods, especially produce.)</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is cooler/refrigerator temperature checked and recorded daily?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is cooler/refrigerator temperature below 41°F? ▶ Actual temperature on today is <input style="width: 50px;" type="text"/> °F.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are spills wiped up immediately?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is cooler/refrigerator cleaned regularly?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is cooler door closed immediately after entering or exiting? <i>(For every minute the door is left open, it takes 18 minutes to bring temperature back down.)</i>

## Serving—Milk Cooler: Serve milk REALLY cold.

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Was milk rotated, with fresh milk to the back and bottom?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are milk containers clean and undamaged?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is cooler temperature checked and recorded daily?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler temperature below 41°F? <i>(Chart on back for multiple coolers.)</i> ▶ Actual milk cooler temperature today is <input style="width: 50px;" type="text"/> °F. <i>(Make sure your cooler thermometer is accurate by comparing with a calibrated food thermometer monthly.)</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is the temperature of milk checked daily at the beginning and end of lunch with a calibrated thermometer?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is the temperature of milk at the beginning and end of lunch below 41°F? ▶ Actual milk temperature today at the beginning of lunch is <input style="width: 50px;" type="text"/> °F. ▶ Actual milk temperature today at the end of lunch is <input style="width: 50px;" type="text"/> °F. <i>(Test milk from the highest level milk crate.)</i>

**YES** **NO** **N/A**  
  

**Check appropriate column:**  
 Either **YES**, **NO**, or **N/A** (not applicable in your cafeteria)

**Serving—Milk Cooler: (continued)**

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler thermostat set so that milk is no warmer than 41°F at beginning of lunch service, but not cold enough to freeze?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are all milk containers below load/chill line?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler door kept closed until serving actually begins?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler door closed during breaks in the serving line to keep milk cold?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are cooler curtains used on drop front coolers to maintain the cold?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	If yes, is the curtain clean and in good condition?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are fans in the serving area turned off when milk coolers are open? <i>(Fans can pull cold air out of milk coolers, warming up milk.)</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler wiped out daily?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler deep-cleaned at least weekly with soap and water and approved sanitizer? <i>(Milk absorbs odor from cleaners such as ammonia and bleach; bleach damages gaskets.)</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are drain lines flushed regularly with cleaner?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler scheduled for regular maintenance?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are milk coolers free of holes or rust spots?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are gaskets smooth and pliable—not brittle, torn, slit or ragged—allowing doors to close snugly with no air leaks?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are door latches in working order and tight?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are air vents and condenser unit free of dust and debris?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler positioned so that air can flow freely around vent and condenser unit?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are electrical cords and plugs free of damage?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is top of cooler kept free of heavy objects that may damage lid or gaskets?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Is milk cooler free of ice on the inside walls? <i>(Ice decreases efficiency of cooling.)</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are milk crates left at the lowest level possible throughout serving period? <i>(The higher the crate, the higher the milk temperature will be.)</i>

**Other:**

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	If milk is served at alternate site (pan of ice, milk barrel, etc.), does milk temperature remain below 41°F throughout serving period? ► Actual milk temperature today at the beginning of lunch is <input type="text"/> °F. ► Actual milk temperature today at the end of lunch is <input type="text"/> °F. <i>(Test milk from the highest level milk crate.)</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are students allowed to serve themselves?
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Are unopened milk containers taken by students discarded?

<b>Chart for 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	<input type="text"/>				
Milk Temperature—Beginning	<input type="text"/>				
Milk Temperature—End	<input type="text"/>				

