Milk Temperature affects

- Quality
- Freshness
- Taste
Handling & Storage Tips
Danger Zone/Heat Shock

• Refrigerator temperatures should be between 32F – 39F, the colder the product, the longer it will last....AIM For 33 degrees

• Bacteria (spoilage) starts at 40 degrees

• Avoid HEAT SHOCK, do not leave milk out of refrigerator for a prolonged period of time

• Milk has about 15 minutes in the DANGER ZONE before it can start to spoil (includes every time you take it out to use and put it back in)
One Degree affects Product Quality

AVOID HEAT SHOCK

TEMPERATURE CONTROL IS IMPORTANT

ONE DEGREE AFFECTS PRODUCT QUALITY

Remember:

- For best product protection store milk and milk products at 33F to 39F.
- Milk
- Cheese
- Yogurt
- Butter
- Sour Cream
- Cottage Cheese
- Half & Half
- Whipping Cream

- Do not stack products over cooling vents.

Average shelf life of milk at 39F is 10 days.
Room Temperature

[Image of a digital thermometer reading 14.1°F]
Took product out of Refrigerator
One minute out – 41 degrees
Milk will lose one day shelf life
* If product is maintained at this constant temperature
Two Minutes out – 43 degrees
Milk will lose 3 days shelf life
* If product is maintained at this constant temperature
Three Minutes out – 44 Degrees
Milk will lose 4 days shelf life

* If product is maintained at this constant temperature
Four minutes out – 45 degrees
Milk will lose 5 days shelf life
* If product is maintained at this constant temperature
Five minutes out – 48 degrees
Milk will lose 7 days shelf life

* If product is maintained at this constant temperature
Six minutes out – 50 degrees
Milk will lose 8 days shelf life
* If product is maintained at this constant temperature
Seven minutes out – 53 degrees
Milk will lose 8 ½ days shelf life
* If product is maintained at this constant temperature
Cafeteria Staff Best practices

• Calibrate Thermometers
• Check product temperatures, not milk box thermometers
• Ice down ice chest thoroughly for breakfast in the classroom
• Keep walk in/Milk box closed as much as possible
• Monitor temperature of product coming back from classrooms
• Do Not recycle left over milk
Teachers

• Get proper education on milk temperatures and the affects of heat shock
• Monitor milk sitting out, dispose of it
• Educate children about temperature/spoilage
• Check desks for left over milk from kids on daily basis
Product should be covered with ice to maintain temperature under 36 degrees