

Best Practices

Milk Quality Control Measures

To guarantee a product of the highest quality standard, we are providing you with the following best practice:

- Follow First In First Out (FIFO) procedures; checking expiration date. Do not use milk on or past the expiration date.
- Use calibrated thermometers to verify milk temperatures.



Upon receiving new milk deliveries, implement FIFO procedures by placing the older stock in the front, ensuring it is used before the newly arrived products and/or the expiration date. This practice maintains inventory freshness and optimizes product utilization.



Calibrate thermometer to 32°F by submerging the probe into ice and water. Record calibrated temperatures on the Thermometer Calibration Log Form.

Calibration Steps

1. Fill container with crushed ice and water.
2. Put thermometer stem in ice water and submerge sensing area for 30 seconds.
3. Rotate the head of the thermometer until it reads 32°F.

Place milk on racks and place inside freezer for a minimum of 2 hours before it is packed. Ensure that the milk does not freeze solid. This procedure will help maintain appropriate milk temperatures during transport.



Open the milk carton at both ends and stir the milk with the thermometer to ensure there are no defects in color or texture. Milk may appear slushy/icy once removed from the freezer, this is acceptable. Clumps in milk indicates spoilage and must be promptly discarded and not served.

Insert the thermometer into the milk for 15 seconds to measure the temperature of the milk. Milk temperature must be 41°F or lower. If the temperature of the milk is above 41°F the milk must be discarded.

Do not take temperature of milk by placing a thermometer between two cartons of milk, as this is not an acceptable method of taking the internal temperature of food items.

