

Proper storage and handling of milk are critical to ensuring its safety and quality in school cafeterias. Following HACCP (Hazard Analysis and Critical Control Points) principles, this guide outlines best practices for the delivery, storage, and handling of milk in walk-in refrigerators. By maintaining proper temperature control and following food safety protocols, schools can minimize the risk of spoilage and contamination, ensuring milk remains safe and fresh for students.

Reminder:

- Store milk between 36°F and 40°F, in the coldest area, away from the door (see example)
- Organize milk by placing newer deliveries behind older stock to ensure older milk is used first (FIFO).
- Clearly label with delivery and use-by dates.
- Ensure proper airflow by not overcrowding and leaving space between containers.
- Check for leaks or damage before storing.
- Use dedicated shelves and clearly labeled bins for easy access.
- Regularly clean shelves and wipe up spills immediately.
- Keep an accurate thermometer inside the fridge and check and record temperatures in the AM and PM.
- Avoid leaving the door open to maintain proper temperature.
- Check expiration dates daily before service.



CORRECT

- Store milk in the coldest part of the walk-in refrigerator.
- Keep the back wall clear to ensure easy access for deliveries.



INCORRECT

- Milk should never be placed near the center or front of the door in a walk-in refrigerator, as the temperature in this area is slightly higher than at the back.

PROPER MILK STORAGE IN SCHOOL WALK-IN REFRIGERATOR