

Standard Operating Procedure

Use of Insulated Milk Bags for Holding Half-pints of Milk During Breakfast in the Classroom

Schools selecting this option may reuse milk if the temperature log shows that milk has been maintained at 41 °F. or below when temperature of the barrel is monitored.

PURPOSE: To prevent foodborne illness by ensuring that potentially hazardous foods are not held in the temperature danger zone during meal transport or service.

SCOPE: This procedure applies to foodservice employees who set up the milk bags, teachers serving the milk, and foodservice employees who receive the bags after service.

Milk bags will be used for:

- Breakfast in the classroom
- Breakfast carts
- Lunch in the classroom
- Other (please describe):

INSTRUCTIONS:

Insulated milk bags will only be used for short term storage of milk during meal transport and/or service. Inserts for the bags will be removed from the freezer and placed in the milk bags prior to the start of meal service. A calibrated thermometer should be kept inside the milk bag.

1. Frozen ice-packs or inserts will be placed into the milk bag prior to filling the bag. The insert must be frozen before placing into the bag.
2. The ambient air temperature of the milk bags will be monitored prior to filling the bags with half-pints of milk. This can be done by placing a calibrated thermometer in the bag. The date, time and temperature of the milk bag will be noted on the temperature log when the unit reaches 41° F. or below. When the temperature has reached 41° F. or below, the milk will be placed in the bag. Note: Allow approximately 7 to 8 minutes for ambient air temperature to reach 41 degrees before adding milk. Pre-chilling milk bags in cooler, will decrease time needed to bring ambient temperature to 41° F. Always verify ambient air temperature prior to loading milk.
3. The milk bags will be kept closed until service. Milk bags should stay closed unless a student is taking milk from the bag.
4. The temperature of the milk will be taken after service. This will be done by placing a calibrated thermometer between two cartons at the top of the milk bag. The time and temperature of the milk cartons in the bags will be recorded on the temperature log.
5. Unopened, half -pints of milk held in the milk bags with an internal temperature of 41° F. or below will be returned for long term storage in refrigeration units under mechanical operation when meal service is concluded.
6. The ice-packs or inserts will be placed in the freezer for next day's meal service.
7. Bags, ice-packs or inserts should be cleaned as needed or at a minimum of weekly.

