

Standard Operating Procedure

Use of Insulated Milk Barrels for Holding Half-pints of Milk during Meal Service

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 barrels, teachers serving the milk, and foodservice employees who receive the barrels after service.

Milk barrels will be used in:

- Cafeteria
- Breakfast carts
- Other (please describe):

INSTRUCTIONS:

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

1. Frozen inserts will be placed into the milk barrel prior to filling the barrel. The insert must be frozen before placing into the barrel.
2. The ambient air temperature of the milk barrels will be monitored prior to filling the barrels with half-pints of milk. This can be done by placing a calibrated thermometer in the barrel. The date, time and temperature of the milk barrel 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 barrel. Note: Allow approximately 5 minutes for ambient air temperature to reach 41 degrees before adding milk. Always verify ambient air temperature prior to loading milk.
3. The milk barrels will be kept closed until service.
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 barrel. The time and temperature of the milk cartons in the barrels will be recorded on the temperature log.
5. If the temperature of the milk cartons in the barrel registers above 41° F. when the temperature is monitored, the half-pints of milk remaining in the barrel will be discarded.
6. Unopened, half -pints of milk held in the milk barrels 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.
7. The inserts will be placed in the freezer for next day's meal service.
8. Barrels, ice-packs or inserts should be cleaned as needed or at a minimum of weekly.

