

Standard Operating Procedure
Using Time as a Public Health Control
Holding of Half-Pints of Milk Held in Insulated Milk Barrels or Bags

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

SCOPE: This procedure applies to foodservice employees that set up the serving lines, serve meals, and clean up.

INSTRUCTIONS:

The time and temperature of half-pints of milk when removed from refrigeration and placed in milk barrels or insulated bags are recorded on a log. The total time the milk is stored in the barrels line shall not exceed 6 hours and the temperature shall not exceed 70° F. Any milk left in the barrels or on the serving line must be discarded. Indicate the discard time or the time the last product has been consumed on the log sheet.

