# WISCONSIN SCHOOL NUTRITION IN A NUTSHELL

The Special Milk Program: Food Safety

# Requirements

## Purchasing

* Pasteurized fluid milk which meets state and local standards (Grade A in Wisconsin) is purchased.
* Milk deliveries are monitored to ensure milk is delivered in refrigerated truck and held at 45o F or less.
  + Provisions must be made to ensure milk is cooled to 41o F within 4 hours, if at 45o F at time of delivery.
* “Sell dates” are checked on cartons or bulk containers and provisions are made to return or discard outdated products.

## Storage

* Inventories of milk/milk substitutes are rotated on a first-in, first-out basis (FIFO).
* Adequate storage and proper refrigeration are provided to keep milk within a temperature range of **35o to 41o F** from delivery until milk is served.
* Appropriate and accurate thermometers are kept in each milk refrigeration unit.
  + Thermometers are checked for accuracy, re-calibrated or replaced, as needed.
* [Temperature logs](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/temp-cleaning-log-milk-coolers.docx) for each milk refrigeration units are recorded daily when school is in session.
  + Completed daily temperature logs are kept for a minimum of 6 months from the time the temperature was recorded.
* Appropriate action is taken when temperature registers above **41o F.**
  + Re-checking temperature within the hour
  + Following procedures for equipment maintenance/repairs
  + Noting action taken on temperature logs
* Routine cleaning of milk refrigeration units occurs to keep interior and exterior surfaces clean.
* Preventative maintenance schedules are followed to keep milk refrigeration units in proper working order and maintain adequate temperatures.
  + Accurate thermostat
  + Coils
  + Air filters
  + Clean vents
  + Free of excess internal condensation
  + Seals, latches, and gaskets in good condition
* Single service items (straws, napkins, cups), if used, are properly stored in their original packaging.
  + On shelves at least 6” off floor
  + In areas not exposed to splash, drips, or other contamination
  + Straws are wrapped or properly dispensed

## Serving Milk

* Provisions are made to serve milk directly from refrigerated milk cooler, insulated milk barrel or cooler, or serve milk immediately after removing from refrigeration to minimize time it is left at room temperature.
* Unopened cartons of milk served to students, left at room temperature, or not kept under mechanical refrigeration are discarded.

## Additional

* Current license is obtained and on site when food service is under contract with a food service management company or receive milk from a vendor.
* Required Standard Operating Procedures (SOPs)
  + [Use of Insulated Milk Barrels: Time as a Public Health Control Option](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop-milk-barrel-time-as-public-health-control.docx)
  + [Use of Milk Barrels: Monitoring of Temperature Option](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop-milk-barrels-monitoring-temperature.docx)
  + [Use of Milk Bags: Monitoring of Temperature Option](https://dpi.wi.gov/sites/default/files/imce/school-nutrition/doc/sop-milk-bag-temperature.docx)
* Visit the [Food Safety Webpage](https://dpi.wi.gov/school-nutrition/program-requirements/food-safety) for more information.

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