#\_\_\_\_\_ Using Time as Public Health Control

Holding of Half-Pints of Milk Held in Insulated Milk Barrels

Standard Operating Procedure

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 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. There are no leftovers, so any milk left in the barrels or on the serving line must be discarded. Indicate the discard time or the time the product has been consumed on the log sheet.

*Approved for use in schools in Wisconsin per agreement with Wisconsin Department of Public Instruction and Wisconsin Department of Health and Family Services.*

**Time and Temperature Log for Milk Barrels**

**Using time as a Public Health Control**

| **Date** | **Time**  **Milk is Removed**  **From Mechanical Refrigeration** | **Temperature**  **Of Milk** | **Time Milk is Discarded** | **Initials** |
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