**Company Name Document Reference:**

**Program Document**

**Document Type: Raw Milk Receiving Procedure >45 °F Page: 1 of 3**

**Purpose**

To give a guide to suggested parameters and questions to ask to ensure milk received> 45 **°**F meets standards that lead to high quality dairy products. The quality ramifications must not be taken lightly. The quality of the milk will be soon be realized rapidly after pasteurization, so it is key that the decision making follows the above process to avoid unnecessary monetary loss. Products that use milk with uncontrolled microbial growth and low-quality standards can lead to unwanted flavor characteristics such as Unclean, Sharp, Putrid, Yeasty, Gassy or sweet.

**Procedure**

1. Patron quality low SCC and SPC. Suggested targets < 25,000/mL SPC and < 250,000 SCC/mL.
2. Targeted milk temperature pick up on farm 40-42°F
   1. Discuss if Temperature >42 °F if load of milk should be picked up
   2. Do your silos have cooling? This will be a factor for deciding whether or not to accept the milk
3. What to do if milk temperature is above 45°F
4. Hauler shall notify the field rep immediately. The milk shall not be picked up until approved by the plant manager, licensed cheesemaker, or trained quality person. The hauler is to take a sample of the milk (cool immediately in an ice bath) and bring to the plant for testing.
5. Raw milk testing includes; titratable acidity, pH, smell, taste (warm milk for smell test)
   1. TA suggested parameters = 17 – 18 target >19 spoiled – 10 mL Procedure
   2. pH: Suggested target 6.7 – 6.8
      1. Reject: <6.6
   3. Smell test –
      1. Heat up sample of product to > 51.8 °F (11 °C)
      2. Should have no aroma
         1. Slight grassy aroma still ok
      3. Reject if sample contains smells of:
         1. Cardboardy
         2. Rancid
         3. Sour
         4. Other Off Flavors
            1. Sanitizer smell may indicate that either the tanker was not properly rinsed out, or that some other smell is trying to be covered.
   4. Taste test -Heated up in a water bath – 118.4 °F to 120 °F (48-49 °C) for 5 minutes
      1. Taste for off flavors
         1. Reject if:
            1. Cardboardy
            2. Rancid
            3. Sour
            4. Other Off Flavors

Sanitizer smell may indicate that either the tanker was not properly rinsed out, or that some other smell is trying to be covered.

* + 1. Spit sample tasted into spit cup

**Other Considerations affecting the decision to accept or reject.**

1. Reason for warm milk, i.e. bulk tank issue, plate cooler issue, forgot to turn cooling on, compressor went out
2. One milking in a bulk tank or two? How much milk will be comingled?
3. How long has the milk been warm? Has the milk been cooled after it was warm?
4. Was the milk accepted? How was the milk used? Was the milk disposed? How quickly can the milk be used?
5. How large is the milking operation?
6. What temperature of milk is or should be the cut off or absolute disposal?
7. Any additional sampling necessary?
   1. At beginning of filling vat
   2. Once full filling vat
8. Patron corrective action form process
   1. Date
   2. Time
   3. Hauler
   4. Field Representative
   5. Farm
   6. Milk Temperature
   7. Reason for warm milk
      1. i.e. bulk tank issue
      2. plate cooler issue
      3. forgot to turn cooling on
      4. compressor went out
      5. Other larger capital expense
   8. Total Lbs. of Milk
   9. Plant testing results
   10. How many times has this issued occurred? Is this becoming a routine issue?
   11. How long has it been warm?
       1. Chart recorder check?
   12. Root Cause Analysis

**END**