Storing raw materials, ingredients, and finished goods must be in accordance to regulatory requirements and supplier specifications. Proper temperature control is essential to limiting the growth of spoilage bacteria and bacteria of food safety concern.

**Milk**

Raw Grade A milk must be kept refrigerated at ≤ 45°F (7°C) during transport and storage until the milk is processed to make a finished product. Milk to be received into the facility, must be at ≤ 45°F (7°C). If the temperature does not meet this requirement, the milk is rejected. The temperature of the milk is monitored to verify requirements are consistently met.

Reference: Grade Pasteurized Milk Ordinance (PMO)

Raw Grade B milk must be kept refrigerated at ≤ 50°F (10°C) during transport and storage until the milk is processed to make a finished product. Milk to be received into the facility, must be at ≤ 50°F (10°C). If the temperature does not meet this requirement, the milk is rejected. The temperature of the milk is monitored to verify requirements are consistently met.

Reference: ATCP 65.40 (2) (c)

**Refrigerated Ingredients**

Ingredients that are to be refrigerated are stored at temperature specified by the supplies on the supplier specifications document.

**Finished Product**

Cheese produced by (insert company name) is about ___°F when it is packaged. The packaged cheese is then cooled to about ___°F over ___ hour time period. To ensure quality and controlled aging of cheese, the product is stored in a controlled temperature to allow the desirable characteristics of the cheese to develop over time. The storage/curing temperature is set to allow the cheese to develop the desired characteristics for the specific variety of cheese.
