

**Company Name**

**Document Reference: #8**

**PC/Pre Document**

**Document Type: Temperature Control**

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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  $\leq 45^{\circ}\text{F}$  ( $7^{\circ}\text{C}$ ) during transport and storage until the milk is processed to make a finished product. Milk to be received into the facility, must be at  $\leq 45^{\circ}\text{F}$  ( $7^{\circ}\text{C}$ ). 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  $\leq 50^{\circ}\text{F}$  ( $10^{\circ}\text{C}$ ) during transport and storage until the milk is processed to make a finished product. Milk to be received into the facility, must be at  $\leq 50^{\circ}\text{F}$  ( $10^{\circ}\text{C}$ ). 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  $\_\_\_^{\circ}\text{F}$  when it is packaged. The packaged cheese is then cooled to about  $\_\_\_^{\circ}\text{F}$  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.

Reference: Bishop & Smukowski – Storage Temperature Necessary to Maintain Cheese Safety.

**END**

Date	Action	Approved By
	New Document	

