

NAME: _____

WORKSHEET 2.1

"Keepin' It Fresh"

1. What is the first step needed to produce safe, wholesome milk?

Clean Barns and Clean Cows

2. What is the process of heating milk to high temperatures to ensure that it is safe?

Pasteurization

3. Name two places milk is tested for safety and quality?

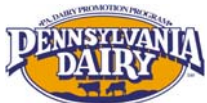
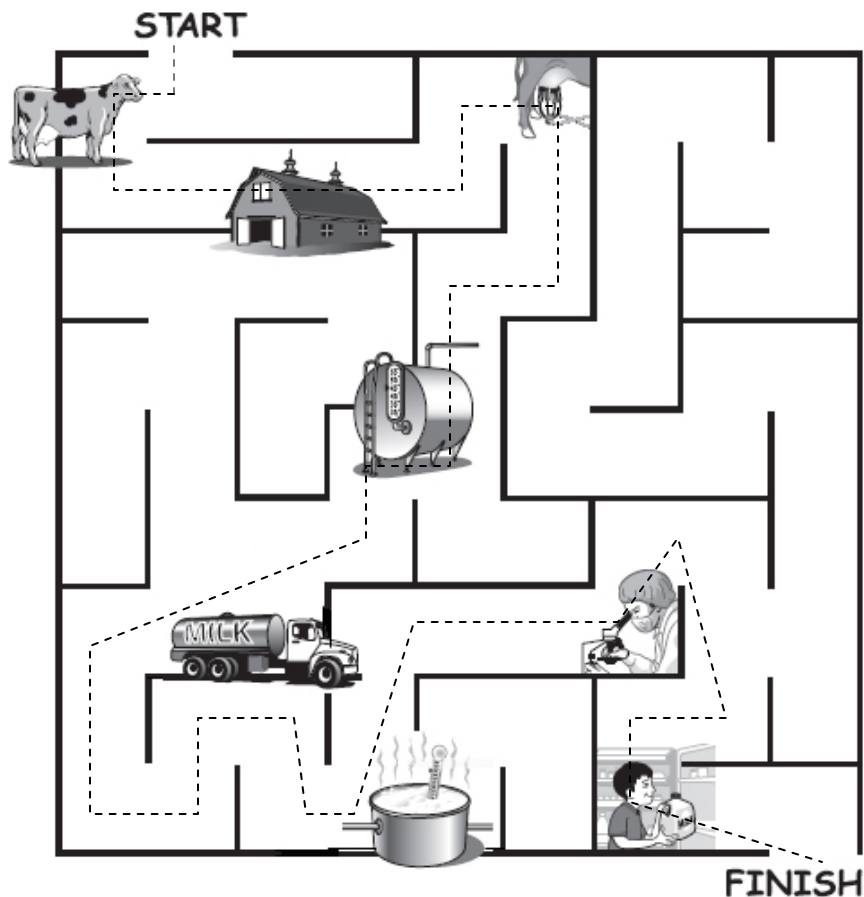
On the farm, in the milk truck, at the processing plant, in route to the store

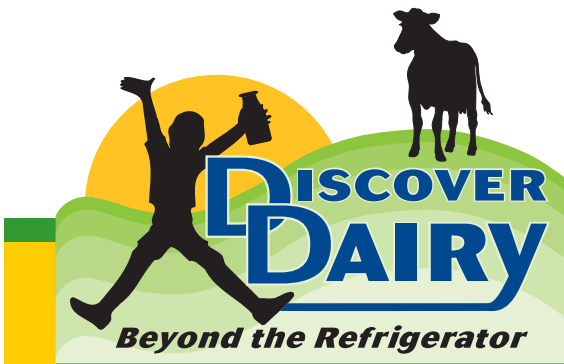
4. What are the three Cs involved with our role in keeping milk safe?

Clean Cold Covered



Trace the trail of milk from the cow to our table by following each of the 8 steps in milk safety.





WORKSHEET 2.2

"Keepin' It Fresh"



Read each of the situations below and color the light either green or red. A green light indicates that the milk will continue to move through the steps to get to our table. A red light indicates that the milk will be discarded or thrown away.

<u>SCENARIO</u>	<u>LIGHT</u>		
A state inspector comes to look at the farm. It is clean and sanitary.	<table border="1"> <tr> <td>RED</td> <td>GREEN</td> </tr> </table>	RED	GREEN
RED	GREEN		
A cow gets the flu (or pneumonia in cow terms). She is given an antibiotic to help her feel better.	<table border="1"> <tr> <td>RED</td> <td>GREEN</td> </tr> </table>	RED	GREEN
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The thermometer on the bulk cooling tank where the milk is stored is broken, and the milk is kept at 50°F instead of 40°F.	<table border="1"> <tr> <td>RED</td> <td>GREEN</td> </tr> </table>	RED	GREEN
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A farmer cleans the cow's udder and teats off carefully and sprays them with a sanitizing solution to make sure they are clean.	<table border="1"> <tr> <td>RED</td> <td>GREEN</td> </tr> </table>	RED	GREEN
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The milk is tested at the farm and passes all safety and quality standards. It is also tested at the dairy plant and passes all of the tests.	<table border="1"> <tr> <td>RED</td> <td>GREEN</td> </tr> </table>	RED	GREEN
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The milk transport truck breaks down on the way from the farm to the plant, and the milk sits on the truck for several days before it is unloaded.	<table border="1"> <tr> <td>RED</td> <td>GREEN</td> </tr> </table>	RED	GREEN
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The milk is pasteurized at the processing plant.	<table border="1"> <tr> <td>RED</td> <td>GREEN</td> </tr> </table>	RED	GREEN
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