

NAME: _____

WORKSHEET 2.1

"Keepin' It Fresh"

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

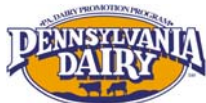
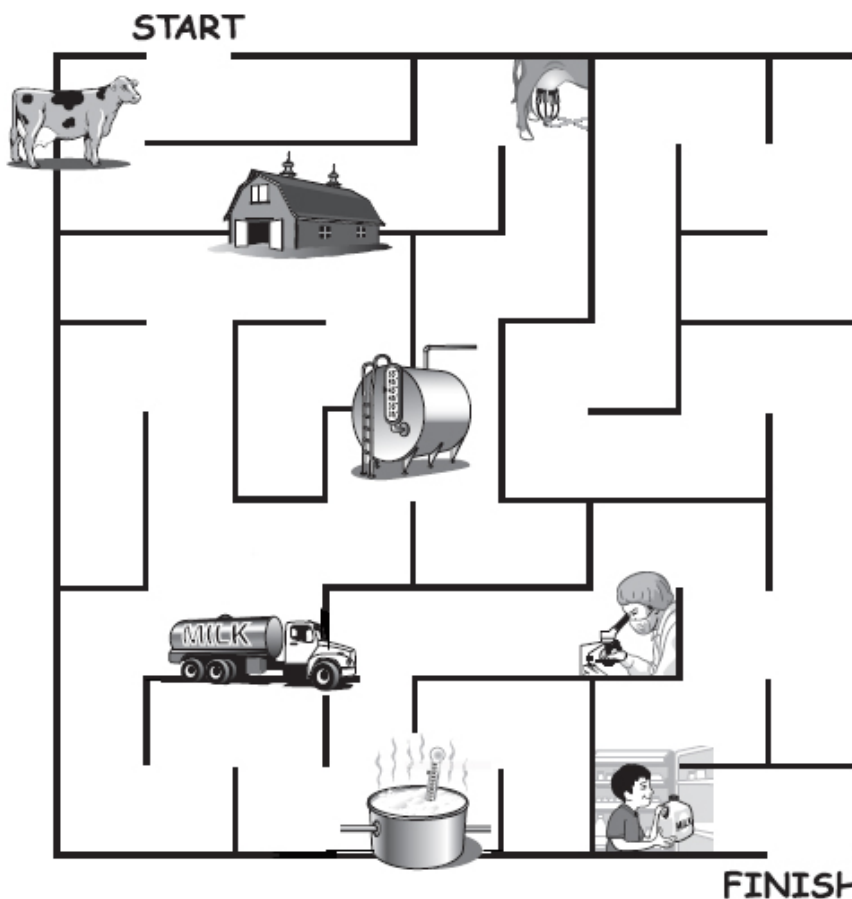
2. What is the process of heating milk to high temperatures to ensure it is safe?

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

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



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 the milk will continue to move through the steps to get to our table. A red light indicates 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.	<input type="radio"/> RED <input type="radio"/> GREEN
A cow gets the flu (or pneumonia in cow terms). She is given an antibiotic to help her feel better.	<input type="radio"/> RED <input type="radio"/> GREEN
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.	<input type="radio"/> RED <input type="radio"/> GREEN
A farmer cleans the cow's udder and teats off carefully and sprays them with a sanitizing solution to make sure they are clean.	<input type="radio"/> RED <input type="radio"/> GREEN
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.	<input type="radio"/> RED <input type="radio"/> GREEN
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.	<input type="radio"/> RED <input type="radio"/> GREEN
The milk is pasteurized at the processing plant.	<input type="radio"/> RED <input type="radio"/> GREEN