## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month:** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |  |
| 4 |  |  |  |  |  |  |  |
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| 31 |  |  |  |  |  |  |  |

***Note:*** *Electronic chart recorders or logs may be substituted for this manual method. Check with a Food Safety advisor. This record accommodates milking 3 times a day; if you milk only 2 times a day, just use two columns.*

## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: January** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |  |
| 4 |  |  |  |  |  |  |  |
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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: February** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: March** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |  |
| 4 |  |  |  |  |  |  |  |
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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: April** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: May** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |  |
| 4 |  |  |  |  |  |  |  |
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| 31 |  |  |  |  |  |  |  |

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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: June** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: July** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: August** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
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| 31 |  |  |  |  |  |  |  |

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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: September** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
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***Note:*** *Electronic chart recorders or logs may be substituted for this manual method. Check with a Food Safety advisor. This record accommodates milking 3 times a day; if you milk only 2 times a day, just use two columns.*

## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: October** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |  |
| 4 |  |  |  |  |  |  |  |
| 5 |  |  |  |  |  |  |  |
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| 31 |  |  |  |  |  |  |  |

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## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: November** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |  |
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***Note:*** *Electronic chart recorders or logs may be substituted for this manual method. Check with a Food Safety advisor. This record accommodates milking 3 times a day; if you milk only 2 times a day, just use two columns.*

## Record 12: Bulk Tank Temperature Log (FS28)

|  |  |  |
| --- | --- | --- |
|  | **First Milking** | **Second & Subsequent Milkings** |
| **Recommended Cooling Range** | Within 2 hours(½ hour preferred)1°C - 4°C (34°F-40°F) | 1. blend temperature maximum 10°C (50°F)
2. within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)
 |
| **Normal Range identified for your bulk tank *after* milking** |  |  |
|  |  |
| **Month: December** | **Year:** |
| **Day** | **Bulk Tank Temperature** | **Corrective Action****(if necessary)** |
| **am** | **initial** | **mid-day** | **initial** | **pm** | **initial** |
| 1 |  |  |  |  |  |  |  |
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| 31 |  |  |  |  |  |  |  |

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