USER CARE AND TEMPERATURE RECORD

Fresh-milk system care

Use the correct machine and milk-fridge instructions to prepare, clean, check and record the routine. Page 2 provides a blank temperature and action record.

The exact model, cleaning-product label, milk-storage instructions and site food-safety procedure determine the programme, dose, dilution, contact time, rinsing and temperature limits. No universal values are supplied here.

01 Prepare for the model

- Clean your hands and gather the approved cleaner, cloths and user-removable components.
- Put the equipment into the cleaning state specified by its manual.
- Never mix cleaners or substitute an unapproved product.

02 Check the milk and fridge

- Check and record the fridge temperature against the approved site limit and milk-storage instructions.
- Check the milk is in date and stored correctly. Follow the site procedure if its condition or storage is in doubt.
- Clean spills and keep the fridge and machine area clean, dry and properly ventilated.

03 Run the approved milk programme

- Follow the exact sequence for preparation, cleaning solution, programme and rinsing.
- Use the dose, water conditions and rinse steps specified for the model and cleaning product.
- Let the required programme finish. Do not replace it with a generic number of rinse cycles.

04 Clean authorised removable parts

- Clean only the milk tubes, outlets, containers or other parts identified as user-removable.
- Follow the specified wash, rinse, sanitise, dry and reassembly steps for those parts.
- Do not open service panels, vacuum inside the machine or lubricate internal mechanisms as a user task.

05 Finish and record

- Clean the dispense area and drip tray by the approved method, then refit parts correctly.
- Complete the documented user checks before returning to use.
- Record the completed clean, any missed step, temperature concern, warning or leak.

06 If performance changes

- For poor froth or flow, use only the troubleshooting steps authorised in the model manual.
- Do not serve milk that appears or smells unusual; follow the site food-safety procedure.
- Report unresolved faults with the model, warning message and recent cleaning or storage history.

BLANK SITE RECORD

Milk-fridge temperature record

Complete the equipment details and approved limits before using this sheet. Record the actual reading and any action required by the site procedure.

The responsible site team sets the acceptable range, checking frequency and response from current milk-storage requirements, equipment instructions and its food-safety procedure. This sheet supplies no universal limit.

Site / location _____

Fridge make / model / ID _____

Approved range / action threshold _____

Required check frequency _____

Source procedure / version _____

Date	Time	Actual temp. (°C)	Checked by	Notes / action / follow-up

If a reading or milk condition is outside the approved procedure, record the action and follow that procedure before use. Keep this record with the equipment's cleaning and service records.