

## **Issues to Consider When Purchasing and Serving Bulk Milk**

- **Ensuring Open and Free Competition:** Buying locally requires a district to ensure open and free competition among the various dairies in your area. You want to ensure that bids for this product are secured, giving those that wish to bid an equal opportunity. Any purchases made with school foodservice funds (Fund 50) must be done following federal procurement laws. More information on [procurement](#).
- **Storage of the Milk:** If the district's milk coolers that are currently being used are provided by the dairy, you should not be using those cooler's to store another dairy's product, which means you would have to provide some source of refrigeration for this product that meets current sanitation codes.
- **Milk Service:** Students must be served a full 8 fluid ounces (half pint) of fluid milk. Dispensing of milk from bulk packaging either requires a piece of equipment that has cooling capabilities that the bag of milk fits into and milk is dispensed from a spout, or smaller packaging that may be cumbersome and difficult to handle, resulting in more spillage and waste. The purchase of glasses that would be large enough to ensure that the student receives the full 8 fluid ounces (half pint) would be another expense for foodservice. Whether you use plastic/glass glasses that can be run through the dishwasher or Styrofoam/paper cups, you will want to run a comparison of all costs involved including labor and/or increased trash.
- **Homogenization:** When milk is not homogenized, you will want to give it a shake before serving it to break up the cream molecules. Second, it usually will expire more quickly, and may be more apt to absorb unpleasant tastes from your refrigerator. With shorter shelf life, you will need to be more vigilant on usage within acceptable timeframes as well as making sure that the dairy can deliver needed amounts in required frequencies to ensure freshness.