

The first items we will investigate is going to be the milk. The milk is typically more perishable than the cereal.

**Milk (Farm-Bulk Truck-Plant/Bottling-Delivery Truck-School)**

- 1.) Check cooler temperature at school
- 2.) Identify the milk type (skim, chocolate, 2%, etc)
- 3.) Check the dates of the all of the cartons
- 4.) Check samples at school of the identified type for color, texture, foreign material
- 5.) Check the origin/plant number stamp on the cartons
- 6.) Contact area schools and business that received milk deliveries that day
- 7.) Contact the trucking company and see if any problems occurred that day and what the temperature of the trailer was that day
- 8.) Contact the farm and see if any cows are ill
- 9.) Check the bulk tanks at the farm for bacteria
- 10.) Check the transport bulk truck for temperature/ bacteria level

**Cereal (Farm-Truck-Elevator-Truck-Processing Plant-Packager-Transport Truck-Warehouse-Transport Truck-School)**

- 1.) Contact area schools/businesses that received that identified product
- 2.) Investigate the area where it is stored at the school
- 3.) Check other Chunk O' Chocolate cereal at the school for foreign material
- 4.) Check other Chunk O' Chocolate cereal at the school for proper seal
- 5.) Check other Chunk O' Chocolate cereal at the school for moisture
- 6.) Contact the plant/packager/warehouse about potential contaminations