



Republic of the Philippines
Department of Education
Region III
SCHOOLS DIVISION OF PAMPANGA

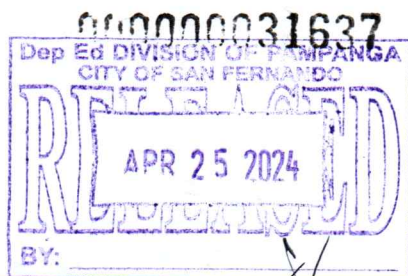
April 23, 2024

DIVISION MEMORANDUM
No. 249 s. 2024

**SCHOOL - BASED FEEDING PROGRAM: MILK COMPONENT SY 2023-2024
STERILIZED MILK**

To : CID and SGOD Chiefs
Public Schools District Supervisors
Public Elementary School Heads
All Others Concerned

1. Pursuant to Republic Act 11037 also known as "Masustansyang Pagkain Para Sa Batang Pilipino Act and the General Appropriations Act (GAA) for FY 2019 promulgated on June 20, 2018, the National Feeding Program shall be implemented with the inclusion of milk component in the form of fresh frozen pasteurized milk for regular feeding schools and sterilized milk for last mile schools.
2. As PAGASA (Philippine Atmospheric Geophysical and Astronomical Services Administration) projected increasing temperature in our country and the days to come. The implementation of School-Based Feeding Program-Milk Component has been modified putting utmost importance to the welfare, safety and health of the learners involved while also ensuring the attainment of the program's objectives.
3. In this regard, the distribution of milk will be on the discretion of the School Head upon the recommendation of the School Health & Nutrition considering school local situation and limitations.
4. The division designated nurses shall conduct on-site visits to monitor the implementation and address issues that shall arise.
5. See Attached ANNEX A and ANNEX B
6. Prompt dissemination of this memorandum is highly recommended.



ROMEO M. ALIP, PhD., CESO V.
Schools Division Superintendent
Office of the Schools Division Superintendent



Address: High School Blvd., Brgy. Lourdes, City of San Fernando (P)
Telephone No.: (045) 435-2728; (045) 435-7404
Email Address: pampanga@deped.gov.ph
Website: www.depedpampanga.ph

**Reminders for the Implementation of School Based Feeding program for Sterilized Milk S.Y
2023-2024**

1. Delivery of fresh milk shall be from 8:00 am to 5:00 pm daily or at least twice a week. Upon delivery, the School Inspection Team (SIT) designated by the School Head shall inspect the goods and ensure that they are of good quality for the consumption of the beneficiaries.
2. The SIT shall do a random inspection of milk packs every delivery as the quantity and quality of milk. All milk packs should be clean, without leaks, and not spoiled. Some signs of spoilage packs are as follows: bulging packs, yellowish in color, curdled or with lumps, thick texture, slimy or chunky.
3. The SIT shall reject all milk packs that are unclean, with leaks and spoiled subjects to replace by the supplier using their buffer stocks or on the next delivery.
4. Feeding shall commence as soon as milk stocks/delivery have been received by the school to complete the whole duration of feeding. During class suspensions, double feeding of milk may be done during recess time and lunch time.
5. Please check and inspect the milk properly including the packaging, date of manufacturing, expiration, color, smell, and taste. Before drinking, transfer the milk to a clear glass container to be able to check the appearance of the milk.
6. Supervision, monitoring, and documentation will be done at the school level supervised by the school principal. Milk drinking activity will be closely supervised by the school officer designated by the school head to ensure that proper handling and cleanliness are always being observed.
7. Adverse effects of milk to some learners may be experienced such as signs and symptoms of gastroenteritis, stomach discomfort or lactose intolerance. In such cases, it is advised that learners be referred to the clinic teacher/nurse or the local health unit / center and stop drinking milk, until such time it is recommended by the health personnel to drink small amount or quantity. Close coordination with the health personnel / health center is necessary during the conduct of milk feeding.

8. Safekeeping of milk stocks shall be the responsibility of the School Head and school personnel.
9. The fresh milk packs shall be stored in a cool, dry place prior to its distribution at lunchtime. When necessary for preservation, unused delivered stocks for the day shall be stored properly to ensure their quality and freshness.
10. Sterilized milk packs shall be stored in a secured, clean, pest-free, and well-ventilated area in the school. Boxes of milk shall be piled on pallets.
11. The School Head shall oversee the daily implementation of milk feeding and complementary activities.
12. The School Head shall designate members of the school inspection team who shall receive and inspect the milk deliveries. The said School Head shall see to it that members of the inspection and acceptance team must have undergone proper training on milk and safety handling prior to designation.
13. Submit on time the necessary documentation and reports to the SDO.

KEEPING STERILIZED MILK FRESH

What is sterilized milk?

Sterilized milk is milk that has been heated to a very high temperature to kill any harmful bacteria. This process helps it stay fresh longer without refrigeration until it's opened.



How to Keep Sterilized Milk Fresh?



Unopened:

- Before opening, sterilized milk can stay fresh at room temperature (around 20°C) for up to a week, thanks to its sterilized state.
- Opt for a cool, dry storage spot like a pantry or cupboard while avoiding direct sunlight or heat sources.



Opened:

- Once opened, treat sterilized milk like regular milk by promptly refrigerating it. Keep it at 4°C or colder.
- Enhance freshness by placing it towards the back of the fridge, where temperatures remain more consistent than door shelves.
- Maintain freshness by tightly sealing the container after each use to prevent contamination.

General Tips:

- Always check the "use by" date on the packaging to ensure freshness.
- Aim to consume sterilized milk for the best quality within a few days of opening, even when refrigerated.
- Detect spoiled milk by noting any off odors, sour taste, or curdled texture. If you detect these signs, it's best to dispose of the milk promptly.

General Handling

Maximize sterilized milk's shelf life and quality in your storage area by following these safe and efficient handling guidelines.



Minimize movement

Frequent handling can increase the risk of damaging the packaging and compromising sterility. Ideally, use a first-in, first-out (FIFO) system to ensure older stock gets used first.



Proper Stacking

Stack cartons or boxes carefully to prevent them from toppling or getting crushed. Follow the weight limitations specified for shelves or pallets.



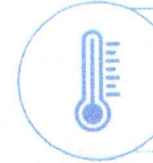
Pallet wrapping

Consider using pallet wrapping for additional protection, especially for bulk storage on pallets.



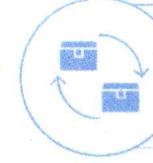
Cleanliness

Maintain a clean and dry storage area to minimize dust, dirt, and potential pests.



Temperature

Unopened milk cartons can be stored at room temperature (20°C). Cooler storage (10°C) is recommended if the area experiences temperature fluctuations. Once opened, store the milk in the fridge (4°C).



Stock rotation

Regularly check stock levels and expiration dates to ensure older products are used first.



Pest control

Implement a proper pest control program to prevent rodents and insects from contaminating stored milk.



Staff training

Train staff on proper handling procedures to minimize contamination risks.

For Bulk Sterilized Milk:

- Maintain aseptic conditions by regularly sanitizing and properly sealing storage tanks.
- Minimize contamination during transfer by using sterile hoses or closed-loop transfer systems.
- Avoid contaminating the bulk supply by dispensing through a sanitized system or sterilized single-use containers.