**Standard Sanitary Operating Procedure (SSOP)**

**Name: Ontario Dairy**

SSOP’s are written protocols that are specified in a food safety plan that define the procedures

to be followed to achieve a specific goal or process. An SSOP may define temperatures, type of

cleaning chemical, various steps or other practices to be used, and in what order to achieve a

product fit for human consumption.

The titles below reference sections of the RAMP document. See also Critical Control Points (CCP).

**Milking Handling and Management:**

**1. Cooling of milk.**

**2. Equipment cleanliness and proper function. Correct cleaning brushes used.**

3. Cow and stall preparation for milking.

4. Regular testing. 1 x per week.

5. Member jar and lid management - clean, inspected, sometimes chilled before filling.

6. Processing room(s) and stable clean. Sweeping and scrubbing/washing.

7. Clothing and footwear change.

8. Milk filter used only once and then discarded.

9. Adequate lighting and ventilation in all areas of milk production.

10. Dust, fly and rodent controls in place.

**Milking Procedures:**

**Summer milking: Cows are brought in tied up and fed 1 pound of grain. Start fan if hot for air circulation.**

**1. Change footwear.**

**2. Wash Hands**

**3. Assemble milking machines and ready milk strainer with filter.**

**4. Attach open and shut valve on mini bulk tank.**

**5. Ready wash water for udders.**

**6. Make sure there are enough towels on hand for washing and drying teats/udders.**

**7. Wash udders and teats with individual towels.**

**8. Dry teats with a separate towel.**

**9. Turn on Vacuum pump.**

**10. Using a paper towel to strip out some milk from each quarter and then attach the unit.**

**11. For ¾ cows use an inflation plug to maintain vacuum pressure.**

**12. Milk until all milk is removed from “all” quarters.**

**13. Milk is taken and poured into the cooler as soon as a cow has been milked.**

**14. Release cows from stalls to return to pasture or to the loafing area in winter.**

**15. Feed calves.**

**16. Sweep walkway behind cows.**

**17. Change foot wear and place milking machines in the milk processing room.**

**18. Remove pulsator and milk hose from milker, pulsator on shelf and milk line in sink after running out any milk residue into a pail.**

**19. Wash hands.**

**20. All milk is now in a small bulk cooler and in the process of being chilled.**

**21. Rinse milker can and strainer with cold water and dump into separate pail.**

**22. Finish disassembling milker and flush claw and milk hose with cool water.**

**23. Run hot water into the wash sink and add a small amount of Basic H soap.**

**24. Wash equipment using blue/orange bottle brush on all rubbers, the lid, inside of can.. etc. Use the inflation brush to wash inflations, claw, strainer, funnel and lid tap. Use the long brush to wash the milk hoses. Use a different brush to wash the exterior of the milking can.**

**25. Place everything in the adjoining sink containing hot rinse water. Remove for drying. On the rack: the lid, centre pulsation plug, rubbers from lid and strainer, inflation's hung upside down to run any water out and the milking can. Rest of equipment left in the sink.**

**26. Close lights and doors when wash up is completed.**

**Winter milking:**

1. **Remove manure from the gutter.**
2. **Stable floor is swepted.**
3. **Same as steps 2 - 26 for summer milking.**

**Bottling: After milk has been chilled to 38 - 41 F**

**Returned bottles are inspected and hand washed if needed before being placed in the dishwasher.**

**Lids are inspected for rusting, staining and damage. Replaced as needed.**

**Milking Equipment: changes to inflations, silicone milk hose, rubber gasket and other parts of milking machine are now recorded on member weekly milk order sheet(s).**