Standard Sanitary Operating Procedure (SSOP)

Hillside Springs Homestead, Poultney Vermont

hillsidespringshomestead@gmail.com

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 clean bottle or bottle cap.

***Milking Conditions***

1. Make sure that the Hillside Springs Homestead’s (HSH) Milking Procedures are followed.

2. Make sure that milking equipment is clean and well maintained.

1. All milking equipment is cleaned according to SSOP practice as described.
2. Flush machine with potable tepid water to break down calcium deposit buildup.
3. Flush machine with a full sink of Heavy Duty Dairy Utensil Cleaner
	1. in hot water. Bucket lid & gasket are removed and thoroughly scrubbed by hand. Inside of inflations are washed using a scrub brush. Inside of bucket is scrubbed.
4. Flush machine with hot water.

3. Machine is allowed to hang and drip dry in a protected area.

4. One time per week, machine is “deep cleaned”. Claw is disassembled and washed in all hard-to-reach places. An Acid Rinse is used as the final rinse during this “deep clean.”

5. Any hoses, inflations and other parts that are worn are replaced as needed.

6. The vacuum lines are cleaned periodically to minimize any potential for contamination.

***Bottling Conditions***

1. Be certain that glass bottles are clean and sanitary prior to filling with milk.
2. All glass bottles are initially inspected and cleaned by hand using Heavy Duty Dairy Utensil Cleaner and air dried.
3. Immediately prior to milking, glass bottles and lids are sanitized with Hypo-Chlor Sanitizer diluted to 200 ppm chlorine, rinsed with fresh water and air dried.
4. Immediately after milking, bottles are filled with filtered milk and capped.
5. Immediately after bottling, milk is placed in the chiller until the chiller water temperature has returned to 34 degrees Farenheit.
6. Chilled milk bottles are stored in a refrigerator at 37 degrees Fahrenheit.

***Processing Room Set-Up:***

1. Enter the milk processing room, close the door behind to keep out flies, and wash hands before handling any equipment.
2. Sanitize all milker parts with Hypo-Chlor Sanitizer diluted to 200 ppm Chlorine
3. Rinse sanitized equipment with cold water.
4. Assemble the milk bucket system.
5. Keep the bucket milker closed until milking is complete and bottling starts.

***Livestock Preparation and Staging:***

1. Prior to setting up milking machine inspect cow/ doe udders. If the udders are sufficiently clean, allow them to enter the milking parlor. If the udders are dirty, clean them outside of the parlor and allow them to air dry.

***Milking Parlor:***

1. Confirm that the floor is clean of manure and debris.
2. Ensure that the teat dip, udder wipes and strip cup are ready for milking.
3. Retrieve milk bucket, lid, and claw from Processing Room and attach bucket to pump.

***Udder Preparation***

1. Bring livestock into the milking parlor. If hooves track in debris, gently sweep away to make sure that the floor under the udder is clear of bedding, mud, or manure.
2. Wipe udder down with “Teat Check Wipes.” Use as many wipes as necessary.
3. Squeeze out first 5 squirts from teats into container and inspect for problems. Perform CMT if mastitis signs are present.
4. Dip dry teats with pre-dip. Ensure that your teat pre-dip is left on for a minimum of 30 seconds before being wiped off. Wipe teat dip off with a clean “Teat Check Wipe,” using a clean side for each teat or a new “Teat Check Wipe”.
5. Start vacuum, attach claw taking care the inflations do not touch ground.
6. Stay attentive during entire milking process to ensure that claw does not fall off.
7. Massage udder and maintain lines as needed.

***When milking is done:***

1. Turn off vacuum to release suction, remove claw, taking care that inflations do not touch ground. Hang claw on the hook that is specially & adapted to a 7 gallon Stainless Steel bucket.
2. Dip each teat in post dip solution to disinfect and seal teat orifice.
3. Release animal back to pasture with its calves/kids and bring in next cow following the above process.
4. Re-attach bucket to milker for next animal and complete process with all animals.
5. Transport milk to milk processing building. Wash hands.
6. Using a FDA complaint dairy filter to pour milk thru and into the bulk tank that is set to bring the milk to a temperature of 38’F within 30 min.
7. Record volume of milk.

***Clean Machine:***

1. Inspect the filter for manure, dirt, hair etc.
2. Dismantle the bucket milking system.
3. Rinse bucket milker parts with tepid water.
4. Scrub all milker parts with hot water and Dairyland Heavy Duty Utensil Cleaner.
5. Rinse all parts with hot water.
6. At least once per week, rinse all milk bucket parts with acid rinse.
7. At least once per week, clean the vacuum line.
8. Hang all milker parts to air dry.

***Cleaning Milk Processing Room & Milking Parlor***

1. Sanitize counters/filter/sinks in milk room using bleach solution spray or Clorox wipes.
2. Sweep and mop floor with bleach solution.
3. Milk processing room door is to remain closed.
4. Cleaning milking parlor –Sweep to remove manure and wash down with water if needed.