Standard Sanitary Operating Procedure (SSOP)

Lucky Star Farm Iowa City, IA

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PREP FOR MILKING:

1. Pack the milking tote bag with the following items:

Strip cup, clean white washcloth for each doe & towel for wiping bottles, jug of warm soapy water, milk bottles with blue inflations, milk can in icy pot

INSIDE THE MILKING PARLOR

1. Sweep milking stand free of any debris with dust broom.
2. MACHINE SET UP: Place the black rubber storage box on the ground between the milk stand and the wall. This is the platform for the milking machine. Plug in machine and hook up both bottles to ends of tubing. Also located in the storage container: paper towels.
3. TABLE PREP: Wipe tabletop with dry paper towel then again with disinfectant spray and paper towel. Set out washcloths, jug of water, strip cup (can with screen lid), milk can (with handle) in ice & can of Fight Bac.
4. GOAT PREP: Pour one scoop of grain from the silver trash can to the feed pan attached to milking stand. Check the milk stand order on the board. Put first goat on the stand and close headlock.
5. Dampen clean cloth in warm soapy water. Wash one teat and the area directly above. Flip rag over and repeat on other side. Toss soiled cloth in laundry hamper.
6. Squeeze iodine-based pre-dip into well of dip cup. Apply to each teat. After 30 seconds, wipe iodine with paper towel. Using same towel, wipe away any dip from the milk stand.
7. Squeeze three squirts of milk from each teat into the strip cup. Make sure it looks normal (no blood or clumps). If necessary, perform a CMT test. (Separate instructions available).
8. Sanitize hands with hand sanitizer.
9. Turn on machine. Attach a bottle to each teat.
10. The pressure dial should start to climb to approximately 260 (black arrow). Within about ten seconds, milk should start to flow into the bottles. If it doesn’t, break the seal of the attachment with your finger and re-attach.
11. Milk should begin to flow into the bottles. As the rate starts to slow, massage the udder gently to see if more milk releases.
12. If she finishes her grain before you finish milking, give her 1 c alfalfa pellets from the labeled can.
13. When milk ceases to flow, turn off the machine. The suction will decrease, and bottles will easily detach from goat.
14. Remove each bottle from the machine by detaching it from the hose. Wipe the bottom of each bottle with the towel to remove any debris before pouring into the can. Screw off attachment and pour milk into the can. After each addition of milk, agitate the can in the ice to mix.
15. Spray each teat with “Fight Bac” (black and white can) and return her to the herd.
16. Repeat steps with the remaining goats in the lineup.
17. When finished, return the machine to the storage tub, and leave it on the milk stand.
18. Take milk and all dirty items to the house for washing.

MILK STORAGE

1. Wash hands and sanitize milk handling surface.
2. The filters, jars & lids are in the stored upside down in the labelled cupboard.
3. Unscrew milk filter and layer paper filter, metal filter and then screw on ring to hold in place. Strain milk into quart jars.
4. Date each plastic jar lid with a dry erase marker.
5. Next, chill milk in an ice water bath. (The “chiller” is a plastic bin in fridge)
6. Remove the milk from the day before, wipe jars dry and place in the milk fridge. Check that temp in fridge is below 40 degrees.
7. Pour out half the old water, add the fresh jars, and cover with fresh ice & water so that the level is even to the level of milk in the jars and below lid level. Place the chiller back in the fridge. Milk stays in the chiller until next milking (24 hours).
8. Rinse all milking equipment in tepid water then wash in hottest soapy water. Detach the blue inflators fitted in the bottles and clean both with the long-handled brush. Wash stainless steel equipment with designated scrub brush. Air dry all equipment in dish drainer. Dry bottles right side up to allow condensation to dry.
9. Place the clean milk can back into the chilling pot and return to the freezer.