

## **Standard Sanitary Operating Procedure (SSOP)**

Published: 09/10/2012

Champoeg Creamery, St. Paul, Oregon

[www.champoegcreamery.com](http://www.champoegcreamery.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. Assure that milkers follow milking protocols and test all milk prior to collecting milk into milk bucket.**

1. Champoeg Creamery milking procedures are followed. Please see attached (pages 3-5).

**2. Assure that milking equipment is clean and well maintained.**

1. All milking equipment is cleaned according to SSOP practice as described:
  - i. Flush with potable cool water to break down calcium deposit buildup.
  - ii. Machines are flushed with hot soapy water.
  - iii. Machines are flushed with sanitizer and allowed to drip dry under clean, protected conditions.
2. Three (3) times per week machine is cleaned first with a 1-to-5 part vinegar-to-water solution to break down calcium deposits.
3. Machines are disassembled on a monthly basis to assure that systems are under good repair and clean internally.
4. Any hoses, inflations and other parts that are worn are replaced as needed.
5. Annual maintenance checks and tune ups are performed by the machine repairman.

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**Bottling Conditions**

1. **Assure that glass bottles are clean and sanitary prior to filling with milk.**
  1. All glass bottles are initially cleaned by the customers and then inspected and washed again in a sanitizing dishwasher located in the garage area near the on-farm pick up location for the farm.
  2. All glass bottles are then capped with a clean jar lid and transported via small trailer to the milk room located about 100 feet away. Glass jars are kept sanitary by being covered with a cloth and the application of a clean lid immediately after being removed from the dishwasher.
  3. All personnel who handle glass jars wash their hands first. The dishwasher uses common dish soap and reaches a temperature of at least 140 degrees Fahrenheit.

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### **Champoeg Creamery Milking Procedures**

#### ***Milk Room Setup:***

- Put two 5-gallon buckets of ice into sink. Run water until it's a few inches below top of ice
- Place 3 paper towels in plastic bag by milk stanchion with reach
- Date a plastic bag and write "AM" or "PM" for milk sample

#### ***Barn Setup:***

- Prepare feed in 3 buckets: 2 scoops rolled barley, 1 scoop vitamins & ½ scoop salt
- Mix hot soapy water in pink bucket
- Put 6 rags in pink bucket
- Put 3-5 rags out by milker within reach
- Put 2-3 ounces teat dip in teat cup & hang by milker
- Place white rag bucket (for used rags) out by pink bucket by milker and clear plastic container to strip milk into
- Attach tank to milker
- Make sure stanchion is ready – gate closed and grain bin in front
- Put up wire
- Doors open/closed
- Bring in cows

#### ***Udder Preparation:***

- Use rag with hot soapy water careful to dip only your left hand into the rag bucket. Right hand should never enter the clean rag bucket as it will become soiled cleaning the cow.
- Using a clean dry rag dry the udder thoroughly
- Once udder is dry, put teat dip on for 30 seconds. Wipe teat dip off with paper towel – 1 side paper towel per teat -and inspect for contamination as you wipe each individual teat

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- Squeeze out first 5 squirts from teats into container and inspect for problems. If you see anything unusual call or text Charlotte to come inspect
- Perform CMT and if you see any signs of mastitis call or text Charlotte
- Start machine, start vacuum, attach claw, and milk. Immediately inspect vacuum gauge to confirm it's at -42 psi. Adjust if necessary
- Do not walk away during milking – you are responsible for claw to stay on in case of kicking, slipping, etc.

### ***When cow is done (milk no longer going through tube):***

- Turn off vacuum and machine switch and release suction; remove claw
- Teat dip again
- Carry milk into milk room. Wash hands.
- Pour out milk into jars – smell and visually inspect each jar and lid before you fill.
- Place jar immediately into ice bath.
- When done, inspect filter for each cow and make sure it's clear. If not, save for Charlotte to inspect.
- Dirty filter goes in garbage can outside milk room door.
- Make sure jars are covered in ice water but that it doesn't go above lid seal. Jars remain on ice for 1 hour
- Record milk amount on calendar by cow's initial
  
- Re-attach tank to milker for next cow and complete process with all cows.

### ***Clean Machine:***

- Run through the machine one 5-gallon bucket tepid water, one 5-gallon bucket hot, soapy water, one bucket bleach water (1 c. bleach per 5-gallon bucket water) and dump between buckets (i.e. dump hot soapy water then reattach and repeat process with bleach water)
- M-W-F AM clean with one additional bucket to be 1<sup>st</sup> bucket filled with 5 gallons tepid water with 4 cups vinegar to break down calcium deposits
- Continue cleaning process as above.

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- Clean claw and exterior of hoses in hot bleach water buckets. Hang claw and buckets to dry
- Clean/sanitize and replace all equipment you've used
- Dirty rags are placed in buckets full of water with 1 c. bleach to soak
- Clean milking stanchion – remove manure and replace with fresh straw
- Sweep barn and leave clean

### ***Cleaning Milk Processing Room:***

- Sanitize counters/filter/sinks in milk room.
- Sweep floor
- If dirty rag buckets are full, carry them out to front of barn for Charlotte to wash. Make sure there is a full bin of clean rags.
- Inspect supply amounts and text Charlotte if running low on anything.
- Place milk jars and the milk sample in the wagon and pull down to garage. Dry the jars, label, then place in fridge, top shelf, newest in back. Assure thermometer is at 37 degrees Fahrenheit when you open the fridge.
- Replace wagon by the sanitizing dishwasher to be loaded with jars for next milking.