

Standard Sanitary Operating Procedure (SSOP)

Siskiyou Farm and Food Co-op, Grenada, CA

www.goatmeats.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 Siskiyou Farm and Food Co-op Milking Procedures are followed.
2. Assure 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 bucket of hot soapy water. (Vary organic dish soap)
 4. Bucket lid is removed and thoroughly scrubbed by hand.
 5. Lid gasket is removed. And scrubbed with brush
 6. Inside of inflations are washed using a rotary scrub brush.
 7. Inside of bucket is scrubbed.
 8. Hot rinse with vinegar water (1/2 c vinegar per ss buckets)
 9. Flush machine with cold final rinse water with 2 T bleach per ss buckets.
3. Machine is allowed to hang and drip dry in a protected area.
4. One time per week, machine is "deep cleaned" by flushing with sanitizer followed an acid solution to remove calcium deposits. Claw is completely disassembled and washed in all hard-to-reach places once a month. Sanitizing products and acid products are varied from time to time to prevent bacterial resistance.
5. Any hoses, inflations and other parts that are worn are replaced as needed.
6. Annual maintenance checks and tune ups are performed by the machine repairman.

Cow Handler

1. When you arrive at the farm, coveralls and farm boots are to be changed into immediately
2. Feed 3-4 flakes of hay in holding pen, bring cows into holding pen. Inspect cows for cleanliness and general health while brushing. Cows will usually pass manure/urine in the holding stall prior to entering the milking stall.
3. Floor of holding pen is kept free of manure by machine clean as often as necessary.
4. If boots are soiled after bringing up cows, milker will clean boots before entering the milking parlor.
5. Get grain as per instructions on white board, cow handler does not go through the milk processing room.

Udder Preparation:

1. Bring cow into the milking parlor, A2A2 cows first, one at a time. . Place butt board behind cow. If debris is tracked in by cow's hooves, gently sweep away to make sure that the floor under the udder is clear of bedding, mud, or manure. Turn on stanchion light.
2. Inspect udder for visible presence of manure, brush off any manure and dirt with clean paper towel.
3. Dip teats using pre-dip solution up onto the floor of the udder.

4. Use clean paper towel for each teat, wiping down to clean each teat and then turn towel over and clean floor of the udder around teat. Wipe the insides of the legs if needed. Repeat for each teat. Wipe teat dip off with a Wipe-out towel, using a clean side for each teat. Be sure to clean the orifice with a clean Wipe-out towel. Wipe hands with clean wipe-out towel.
5. Squeeze out first 5 squirts from teats into container and inspect for problems.
6. Perform CMT if mastitis signs are present. Notify Agister.
7. Knock on door for milk handler to bring out the milking bucket. Start machine, attach claw taking care the inflations do not touch ground, and milk. Immediately inspect vacuum gauge to confirm it is at appropriate pressure.
8. Stay attentive during entire milking process to ensure that claw does not fall off. Machine strip the cows by gently pulling down on inflations on each quarter until no more milk flows. Do NOT leave inflations on cow more than 8 minutes.

When cow is done :

1. Open vacuum release valve and release suction; remove claw, taking care that inflations do not touch ground. Hang claw on side of bucket. Inspect the claw and hose for any dirt or manure and wipe off with fresh wipe.
2. Knock on door for milk handler to take bucket and cart inside.
3. Dip each teat in post dip solution to disinfect and seal teat orifice. Change between chlorhexidine solution (blue stuff) and iodine solution periodically.
4. Turn cow out through sliding door and bring in next cow. Repeat until all cows are finished making sure NOT to overfill the buckets.
5. Do not put more than one cow's milk into bucket or you risk overfilling bucket. ALWAYS check during milking to make sure milk is not overfilling buckets.
6. When all the cows are done open the gate so they can come in and eat hay in the summer.
7. Sweep out the milking parlor, making sure no grain left inside. Return grain buckets to grain room, dump all trash, turn grain ben upside down. Make sure chickens cannot get into the milking parlor.
8. Clean milking stanchion – remove manure, sweep, and wash down the floor of stanchion ONLY if needed, and with minimal water.
9. Wash outside window if needed. Clean brushes.

Processing Room Set Up:

Enter the milk processing room, close the door behind to keep out flies, and wash hands before handling any equipment. Put on apron and hat.

Bottling Conditions

1. Assure that glass bottles are clean and sanitary prior to filling with milk.
 - All glass bottles are initially cleaned by share members and then inspected and sterilized again in a sanitizing sink, at 160 degrees, located in the milk processing room.
 - Glass jars are kept sanitary by being stored in a protected room.
 - All personnel who handle glass jars wash their hands first.
2. Fill milk sinks with ice jugs and cover with water until it is half full.
3. Visually inspect the milk bucket and claw assembly for cleanliness. IF it is not clean, re-clean. Assemble milking machine. Attach a single-use inline filter into the milk line
4. Fill clean ss buckets with 160 degree water, run full bucket through the milk bucket system.
5. Empty hot water into clean jars to sterilize them.

6. Place bucket milker on cart now prepared for the cows. Cow handler will knock on door to let you know he/she is ready for the milk machine. Be sure to close the door after you take the milk machine into the milking parlor.
7. Milker will knock when finished milking the cows. Wheel milk into milk room
8. Wash hands.
9. Hang claw and lid make SURE the milk from inflations can never drip into clean jars.
10. Pour milk into jars filling to rim, cover jars with wax paper or plastic lids and place jar immediately into ice bath.
11. Make sure jars are covered in ice water but that it doesn't go above lid seal.
12. Jars remain on ice for 1 hour while cleaning.
13. Date and label with cow name/subscribers name on jars and place in the refrigerator.

Clean Machine:

1. Remove inline filter and inspect for abnormalities. Rinse and dispose of filter.
2. Flush machine with potable tepid water.
3. Flush milk bucket with a 2 buckets of hot soapy water. Bucket lid is removed and thoroughly scrubbed by hand. Lid gasket is removed and scrubbed. Inside of inflations are washed using a rotary scrub brush. Inside of bucket is scrubbed, the machine is "deep cleaned" by using brushes.
4. Flush machine with hot vinegar or acid rinse water.
5. A bleach solution of one tsp of bleach and 3 gallons of cool water run through machine.
6. Clean exterior of hoses and bucket with paper towels.
7. Hang claw and buckets to dry
8. Dirty rags are taken home by each milker for washing.
9. Sanitizing products and acid products are varied from time to time to prevent bacterial resistance

Cleaning Milk Processing Room:

1. Sanitize counters/filter/sinks/cart in milk room using bleach solution spray and paper towels
2. Wash windows if needed.
3. Sweep. Mop floor with bleach solution, one TB bleach in 5 gallons of cold water, ONLY in the summer when no danger of ice formation.
4. After milk has cooled 1 hour, dry jars, label with date and put in refrigerator. Assure thermometer is at 37 degrees Fahrenheit when you open the fridge.
5. Dry ice jugs and place back in freezer.
6. Milk processing room door is to remain closed. Fly screens are to remain in place at all times.
7. Fill water trough by turning on black hose. Turn off prior to leaving.
8. Close and lock door upon leaving, make sure key is hanging in place.