

# Standard Sanitary Operating Procedure (SSOP)

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**Vet:**

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

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

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

7. Clothing and footwear change. Head coverings.

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.

11. Bottom of milking machine does not come into direct contact with stall or stable floor. Use of washable mats to place milking bucket on.

## **Milking Procedures:**

**Summer milking: Cows are brought in tied up and fed ½ lb. of grain and 2 - 3 lbs of hay. Start fan if hot for air circulation.**

### **1. Change footwear.**

### **2. Wash Hands**

3. **Donne lab coat and hair net.**
4. **Boil water for lid sterilization**
5. **Assemble milker and ready milk strainer with filter.**
6. **Remove cooled milk from ice bath and place in member p/u fridge.**
7. **Refresh ice in picnic cooler.**
8. **Sterilize lids and with clean jars from dishwasher and place in fridge to cool.**
9. **Ready wash water for udders.**
10. **Make sure enough towels on hand for washing and drying teats/udders.**
11. **Brush down cows.**
12. **Wash udders and teats with individual towels.**
13. **Dry teats with separate towel.**
14. **Turn on Vacuum pump.**
15. **Using paper towel strip out some milk from each quarter and then attach unit.**
16. **For  $\frac{3}{4}$  cows use inflation plug to maintain vacuum pressure.**
17. **Milk until all milk is removed from "all" quarters.**
18. **After all cows milked remove milking machine to pump room and shut off vacuum pump.**
19. **Change foot wear and place milker in milk processing room.**
20. **Remove pulsator and milk hose from milker, pulsator on shelf and milk line in sink after running out any milk residue into a pail.**
21. **Wash hands and put on lab coat and hair net.**
22. **Take cool milk jars from fridge and pour milk from milking machine can into jars through the strainer with filter using the canning funnel.**
23. **Place jars in picnic cooler making sure water level is covering up to 90% of the jars.**
24. **Rinse milker can and strainer with cold water and dump into separate pail.**
25. **Finish disassembling milker and flush claw and milk hose with cool water.**
26. **Run hot water into wash sink and add 3 squirts of Basic H soap.**
27. **Wash equipment using blue/orange bottle brush on all rubbers, the lid, inside of can.. etc. Use inflation brush to wash inflation's, claw, strainer, funnel and lid tap. Use long brush to wash milk hose. Use white brush to wash, last, the exterior of the milking can.**
28. **Place everything in 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 up side down to run any water out and the milking can. Rest of equipment left in sink.**
29. **Remove milk room clothing and footwear.**
30. **Turn cows out for extra watering and a return to the pasture.**
31. **Remove any manure from cow stand or gutter.**
32. **Sweep stable floor.**

**Winter milking: Cows are released for water.**

- 1. Remove manure from gutter.**
- 2. Clean out manger.**
- 3. Feed 3-4 lbs of grain along with free choice hay. Salt/mineral top dressed.**
- 4. Stable floor is swept.**
- 5. Remove stable clothes.**
- 6. Same as steps 2 - 29 for summer milking, other than making sure bedding under milking cows is pushed up to front of stall as much as possible before cows are washed.**
- 7. After milking tidy up stalls and refresh bedding. Push up hay.**

**Bottling: Done during milking process.**

**Returned bottles are inspected and hand washed if needed before being placed in dish washer.**

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

