SSOP for Free Hand Farm

PRE-MILKING

1. Turn on lights, if needed.
2. Check white board for current cow feeding regimen and any updates or notes on animal health or treatment/supplement plans.
3. Set up soaked barley for milking cows at their individual stanchions.
4. Wash hands with hot water and soap. Dry on clean towel.
5. Change boots to enter clean room.
6. Fill right sink with 5 gallons of cool water (up to the first line on the sink). Add 1 ounce of StarSan acid sanitizer.
7. Immerse all milking equipment in sanitizer for one minute and hang up to drip dry. Including but not limited to Buckets and Lids, Strainer, Claw, Milk Hose, and Pails.
8. Go into pick up room, and check the list of pick-ups for the day. Note how many bottles are needed and take returned bottles into the clean room and place in left sink.
9. Add frozen ice bottles, and water to fill line in chill coolers.
10. Wash milk bottles. Fill left sink with HOT water. Minimum of 120 degrees, preferably 140 degrees F. Add 2 TBS (4 scoops) of chlorinated alkaline dairy soap. Brush out each bottle and cap paying special attention to the shoulders and corners and the lip around the mouth of the bottle. Visually inspect for cleanliness and place in sanitizer. Allow for the minimum contact time of 1 minute and then remove from sanitizer and place inverted in clean milk crates to drip dry prior to filling.
11. Assemble milking equipment, visually inspecting for cleanliness and paying attention not to touch inside the milk can and that nothing falls into it. No equipment should touch the walls or floor. If it does, re-sanitize.
12. Take can and claw into parlor and attach vacuum hose to the stallcock.
13. Change boots, go fetch cows.

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MILKING

1. Cows enter and go into their stanchions. Secure the head gates. Check whiteboard for milking order. Cows with a history of mastitis or high SCC counts are always last. CMT test at least 1 time per week entire milking string. More as indicated for cows with a history of mastitis.
2. Assess the cows overall appearance. Watch for signs of illness or other discomfort.
3. Change into clean boots.
4. A. Brush udder and teats with soft bristle brush to remove all loose dirt, dried manure, and dead skin. Brush flanks and rear udder all the way up to the tail. If the cow comes in very dirty, wash with hose, then dry all areas that are wet. Absolutely dry is important. Than continue with brushing. Inspect the sphincter of each teat to make sure there is no dirt or manure hiding out there.

   B. Dip each teat with EcoSan SA Iodine based teat dip. Wait the minimum contact time of 30 seconds and then wipe off with a clean, dry towel, using a fresh corner for each teat.

   C. Strip by hand into strip cup 4 to 5 solid streams of milk from each quarter. Inspect the strip cup for any abnormalities. Flakes or clots, color, and thickness. Any variations need to be checked out with the CMT test liquid prior to being milked for consumption. A positive CMT means that that quarter is milked out by hand into a dedicated bucket and fed to animals that are not bovine. All positive milk will never enter the clean room. A sterile sample is taken from the quarter and sent to API lab to determine if there is any organisms that are contagious or harmful in the milk that is causing the heightened SCC. All normal observation with the stripping, the claw may be applied to the teats.

   D. Turn on the vacuum at the stallcock and kink the inflations to allow the vacuum to build up. Release one inflation at a time and place on each teat. Check the gage to see if the right pressure is achieved. Minimum of 12 and max of 14 Bar. Ideal is 13.5. If there is too little pressure, check for air leaks. Observe the cows during the milking.

   E. Once the udder is emptied and milk flow slows, gently apply pressure down on the claw to make sure quarters are fully milked out. Clamp milk hose and remove claw. Hang claw on can. Dip teats once again with EcoSan SA teat dip and leave on as a post dip.

   F. Remove claw and hose from can, and place in bucket of clean sanitizer water and weigh milk. Record production on the whiteboard.

5. Wash hands, and dry.
6. Take milk into clean room.
7. Pour through filter into clean pot/pail.
8. Immediately bottle into clean, sanitized bottles using sanitized funnel. Cap bottles. Gently rinse any overflow or foam from bottles with clean, warm water.

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9. Place bottles into ice water bath in coolers in pick up room to chill down. Milk should be below 50 F. in 1 hour and fully below 40 degrees F by 1 hour and 30 minutes. Use a sanitized thermometer to check the milk temperature to make sure milk is at proper temperature before putting into fridge and labeling for pick up.
10. Repeat milking procedure for all cows. Cows that make less than 2 gallons can be combined into the same milk can before bottling. No more than 2 cows to make sure milk is starting to cool down on time.

Note: Any manure that was dropped during milking is immediately shoveled out to a small pile outside of the milking parlor.

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POST MILKING

1. After last the last cow is milked. Rinse claw and milk hose with warm water, 80 – 100 F. Leave in left sink. After bottling the last of the milk, rinse milk can, strainer, and pails with warm water.
2. Fill the left sink to the 5 gallon mark with HOT water, (over 120 but preferably 140) and add 2 TBS (4 scoops) of Chlorinated Alkaline Dairy soap to the hot water.
3. Scrub beginning with the smallest brush. Scrub inside the hose nipples on can lids, hose nipple on claw, wash vent on claw, funnel, and pulsator parts. Next, brush inside of inflations with inflation brush. Than brush the exterior of the can lids, claw, inflations, inflation plugs. Use long hose brush to scrub inside the milk hose and vacuum hose. Then wash larger items like milk cans, pots/pails, and strainer with large brush. Leave the washed equipment in the hot water until all are washed in each group to allow longer contact time. Pay attention to all places in claw where milk residue may be or likely to build up milkstone. After brushing, place into sanitizer in right sink and allow to soak immersed for at least 1 minute. Then hang or place on the stainless steel rack to air dry.
4. On Wednesdays use a hot acid soak to remove all milkstone and buildup that was missed. Add 6 ounces of acid to 5 gallons of hot water. Immerse all equipment and allow a 5 minute contact time. Rinse with cool water after acid soak and place on racks/hooks to air dry
5. Rinse bottling table and milk crates with water. Rinse with sanitizer water from right sink.
6. Rinse clean room floor, scrub with yellow floor brush, and then take 1 can full of sanitizer water from sink and rinse floor.
7. Turn off lights and exit clean room.
8. Change boots to field boots.
9. Release cows from stanchions and walk back to pasture. Check their water, and assess pasture. Follow grazing plan to assure that cows have ample grass, land receives adequate rest, and to prevent excessive build-up of manure.
10. Once parlor is empty of cows, sweep up all spilled barley and place in a feed bucket. Rinse entire barn floor with the high pressure hose nozzle. Scrub with yellow parlor floor brush—separate from the yellow inside brush—if needed to remove any milk residue or manure residue. Sanitize 1 time per week in Saturdays with chlorine or StarSan.