**Jorasz Family Ranch**Bark River MI 49807

 (906)723-3135

Standard Sanitary Operating Procedure (SSOP)

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 Conditions1. Assure that Jorasz Family Ranch, 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 sink of Chlorinated General Cleaner in hot water. Bucket lid, gasket, inflations and pulsators are removed and thoroughly scrubbed by hand. Inside of inflations and lid openings are washed using a rotary scrub brush. Inside of bucket is scrubbed.
4. Flush machine with hot water.

3. Machine is allowed to hang and drip dry in a clean area.

4. Any hoses, inflations and other parts that are worn are replaced as
needed.

5. Parlor vacuum lines and hoses are inspected and cleaned regularly.

Bottling Conditions

1. Assure that glass bottles are clean and sanitary prior to filling with milk.
2. All glass bottles are initially cleaned by herd-share members and then inspected and washed again by hand using a Chlorinated General Cleaner followed by rinse
3. Glass jars are kept sanitary by filling immediately after being washed.
4. All personnel who handle glass jars wash their hands first. The dishwasher uses a Chlorinated General Cleaner in hot water to clean glass jars.
5. On Herd-Share member pickup days we pour milk into jars –sanitize and visually inspect each jar and lid for cleanliness and flaws/cracks prior to filling with gloved hands.
6. Place jar immediately into refrigerator. Jars remain in the refrigerator for that morning until member arrives to pick up their share of the milk produced for that week. Any milk not picked up is disposed of.
7. Jars are labeled with the date and put in refrigerator. Assure thermometer is at 37 degrees Fahrenheit (or below) when you open the fridge.

Processing Room Set-Up:

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

2. Assemble the bucket and claw

3. Prepare udder care divided bucket- One side very warm water with a couple tablespoons of hydrogen peroxide pre-dip and 8 clean wash towels. Hang pre and post dip bottles on the other side, along with udder balms/rubs in case needed.

4. Place funnel filter on tank and start agitator. There’s no need to start agitator if tank is empty. If empty, turn on the tank after 2 cows are milked.

Cow Preparation and Staging:

1. Prior to setting up milking machine, bring cows into milking room stalls. Inspect cows for cleanliness and general health. Use currycomb to clean dry debris from cows’ flanks, legs, and udders.
2. Floor of holding stall is kept free of manure and bedded with fresh straw prior to cows entering. Remove any soiled straw immediately as needed.

Milking Barn:

1. Current grain and supplement ration will be posted in feed preparation room. Ensure both bins are full and supplements are adequate.
2. Bring udder care bucket into milking area.
3. Retrieve milk bucket, lid, and claw from Processing Room and attach bucket to pump.

Udder Preparation

1. Make sure that the floor under the udder is clear of soiled bedding, mud, or manure. Replace any dirty or saturated straw with clean, dry straw as needed.
2. Place milking belt around cow and adjust metal hanger to correct height.
3. Inspect udder around teats for visible presence of manure. Using pre-treated water and single use towel, clean each teat using a corner of the towel for each teat. If necessary, use another wet clean rag to wash the udder starting in the middle of the bag and wipe working outward without touching teat. Use this rag to wipe the insides of the legs if needed. Soiled rag is then placed in soiled-rag side of bucket.
4. Pre-dip each teat with peroxide-based pre-dip, wait 30-45 seconds and wipe pre-dip off with clean cloth. Allow udder to dry for about 30 seconds while cow ‘lets down.’
5. Squeeze out first 5 squirts from teats and inspect for problems. Perform CMT if mastitis signs are present.
6. Start vacuum, hang Surge milker from metal hanger, taking care the inflations do not touch ground. Connect inflations to each teat.
7. Stay attentive during entire milking process to ensure that claw does not fall off.
8. Check milk flow on each quarter to ensure the flow has slowed, watch to ensure each quarter is emptied. Do not leave the milker on any longer than necessary.

When cow is done:

1. Turn off vacuum and release suction; remove claw, taking care that inflations do not touch ground.
2. Dip each teat in iodine based post dip solution to disinfect and seal teat orifice.
3. Pre-dip next cow allow to soak while filtering milk from previous cow into bulk tank. Using a FDA complaint dairy filter to pour milk thru and into the bulk tank that is set to bring the milk to a temperature of 34’F within 30 min.
4. Milk next cow following the above process.
5. Re-attach bucket to milker for next cow and complete process with all cows.
6. Feed all cows ration of feed and minerals- customized per cow, communicated to all milking staff.

Clean Machine:

* 1. Remove Bulk Tank Filter and inspect for abnormalities. Dispose of filter after use, wash stainless funnel in hot soapy chlorinated water and drip dry on raised drainer.
	2. Rinse entire milker inside and out with cool water.
	3. Fill sink with HOT water, generic Chlorinated Cleaner, and dish soap. Disassemble entire milking machine. Submerge and wash bucket lid, gasket, inflations and bucket, also all hard-to-reach areas every milking. Use rotary brush for all inflations and openings of milk bucket lid.
	4. Clean exterior of hoses and bucket with rags and HOT soapy water.
	5. Rinse and hang claw and bucket to dry from Surge hangers.
	6. Dirty rags are placed in the milkhouse washing machine for washing.
	7. Wash teat dip cups and any ointment bottles that were soiled.
	8. Also, clean divided udder care bucket last and place upside down on drain pipe to dry.

Cleaning Milk Processing Room & Milking Parlor

1. Sanitize counters/filter/sinks in milk room using bleach solution every milking. Also, clean herd share refrigerator as needed.
2. Vacuum and scrub floor with bleach solution as needed prior to bottling.
3. Both milk processing room doors are to remain closed.
4. Cleaning milking parlor –Sweep/scrape to remove manure and wash down with water if needed. Bed with fresh straw when existing is soiled and/or no longer dry.

Cleaning Bulk Tank

1. After bottling, empty any remaining milk into buckets and place outside barn to be taken to hog barn later.
2. Rinse entire tank with cool water from dedicated tank hose until water runs clear from tank nozzle. Use tank cleaning bucket to catch draining water and dump into floor drain to dispose of.
3. Turn hot water valve on to hose and run approximately 3 gallons of hot water into tank, add 1 oz of Dairy Cleaner to water.
4. Scrub entire tank and lids with brushes and/or clean cloths. Pay extra attention to creases, paddles, nozzle area etc.
5. Rinse tank with cool water until no soap residue remains.
6. Run another 3 gallons of hot water into tank and add 1 oz of Chlorine Bleach to sanitize. Rinse tank brush and use it to scrub tank and lids again with bleach solution.
7. Rinse tank with hot water till chlorine smell is undetectable.
8. Take apart tank nozzle- remove handle, gasket, wing nut and outside nut. Also remove measuring rod. Put in sink with bleach solution and wash- air dry. Re-assemble and close tank to begin filling immediately.
9. Clean tank openings with chlorine solution using rotary brushes. Rinse as well.