LanaRosa Dairy—Standard Sanitary Operating Procedures

# Preparation of the Milking System Prior to Milking

1. washes hands thoroughly at the designated hand washing station with warm water.
2. We draw 4 buckets of warm water 2 for washing and rising cows udders, 2 for cleaning floors. Cow Wash Buckets have a soap and rinse bucket. Cleaning buckets have soap, and bleach bucket. The buckets are taken out and placed in the alley for use with fresh towels.

1. Filter is placed in the milk line and moved to connect to the milk tank.
2. The claw units are transported out to the Parlor and connected to the pipeline once the cows have been brought into the parlor and secured in the tie stall.

# Preparing the Cows for Milking

1. All cows are called into

the parlor. 3 to 5 cows will enter in to the parlor one at a time for milking.

1. We wash each cow with separate cloth and there is double dipping into wash bucket. Put dirty cloth into a blue separate bucket. Each cow is rinsed in the same fashion. The process is the same for the drying off each cow.
2. We dip each teat, let set for 20-30 seconds and wipe off with a cloth. We will strip the teat 5-10 times each. Dip one last time allowing iodine to sit for a minimum of thirty seconds, use a fresh clean towel for to remove iodine solution and discard towel.
3. Attach the claw unit to the cows teat, being careful not to touch or contaminate inflations or teat ends and turn on unit valve.
4. After the milking is complete remove unit, dip teats with iodine solution one last time leaving it on the teat.

1. once post dip is applied, we will open gate to let the cows out in the pastures one at a time.

# Milk Chilling and Bottling

1. During collection, milk passes through a micro sock filter directly before entering the cooling tank.
2. The milk in the tank is held between at 37-40F degrees. The cooling tank lowers the milk temperature to 37 F degrees to keep the bacteria counts low as well increasing shelf life of the milk.
3. Once the Tank of milk has reached 37 Degree we bottle the milk and it is placed in Refrigeration as soon as possible.

# Milk tank preparations

1. Filling the tank with hot water and specified detergent
2. Using the “tank only Brush ” will scrub every inch of the inside of the tank rotating paddles multiple times and lid.
3. We drain detergent and add acid sanitizer and with the same actions until the whole machine has been sanitized.
4. Valves are removed and washed and sanitized, once they are done they are put back on cooler and valves are shut. Valves are removed and washed daily.
5. . Once drained, all lids are shut and valves are closed off.
6. Grab dedicated stopper and put back onto tank lid.

1. Leave tank sit for at least 12 hours before putting milk in.

# Cleaning the Milking System

1. wash bottom of boots before entering the milk house.
2. We fill the detergent hopper and the acid hopper and turn all switches to wash.
3. The units are plugged into pipeline and switched to on and hung upright on a rack in the stainless-steel sink. Once we turn on the CIP unit it will run through the rinse, wash, and sanitation cycles.

a. The warm water rinse cycle removes all the milk residue.

b. The next cycle is a hot water wash with alkaline detergent.

c. And last is the cool acid rinse.

1. Gaskets and hoses to units and pipeline are changed out Annually or as needed.

# Milk Bottling

1. Wash hand thoroughly with warm water for at least thirty seconds in dedicated wash hand station.
2. We have a sitting stool and fresh clean towels.
3. We will take the pour spout out of the sanitize solution with gaskets and valve locks and tighten the valves to the milk tank.
4. Bottles are carried in from bottle cleaning area and placed on specified utility cart for bottling.
5. Before filling our bottles for the consumer every bottle is checked for cleanliness and damage.
	1. We place he bottle under the valve and turn the valve on to fill the bottle to the bottle neck ring.
	2. A cap is placed on top and bottle is placed on Utility cart until all bottles are completed.
	3. We wipe down all bottles from any spillage and before putting into refrigerator.
	4. We place a “Bottled Date” on our bottles and place into refrigerator.
6. Bottle are placed in storage cooler set temp are 37 F for sale.