Cast Iron Farm

Cow Milking Procedure

Purpose: We farm to supply our community with reliable and safe raw milk. We also set an example and assist other farmers to do the same thing.

Our milk customers look to us to produce consistently good, clean milk. It is important that you take your time and do the job correctly so that we can provide this service. It is also important to the health of the cows that they be milked correctly on a daily basis.

Currently, we are operating on a once a day milking, in the morning. Try to not be too early or too late, as cows are creatures of habit and they produce lots of high quality milk when they are not feeling any stress.

The milking equipment must be clean and well maintained. The milk comes out of the cow clean and it must be milked into clean equipment and put into clean bottles.

**Preparation:**

1. Wake up the cows so that they are standing and ready to be milked. This allows them time to move about and pee and manure out of doors.
2. Go outside to where the milk carts are storeed and bring them into the creamery.
3. Put 4 scoops of ice into the milk cart then 1 scoop of water.
4. Put the lids onto the milk buckets and put them in the ice bath.
5. Put 4 more scoops of ice into the milk cart around the milk buckets.
6. Place the blank milk lid into the cart.
7. You are now ready to head to the barn. Take the milk cart to the milking parlor.

**Preparing the parlor:**

1. Bring the milk carts over to the parlor.
2. Connect the vacuum pump part of the machine to the lid of the milk bucket. Remember that the bucket handle goes over the top of the lid to hold it down and on.
3. Put a few drops of soap in the bottom of the pink wash bucket and then fill it up 1/3 of the way with hot water from the hose.

**Get the cows:**

1. Go get the cows from the pasture or barn and tie them each up.
2. Get the first cow and lead her into the parlor and secure her there.

**Clean the cows:**

 It is very important to clean the cows off and ensure that all of the dirt and manure is off of them. This is the best way to prevent bacteria from entering the milk. I have a very specific way of doing this.

1. If the cows have manure or dirt on their udder, clean it off with a rag that has been made damp with warm water. They are used to this and should not mind or spook. Wash them down good. If the manure is stubborn and not coming off, use as many rags as necessary to get them fully clean. Do not neglect to clean and inspect the orifice of each teat. The teats should be dry at the end of this cleaning. If they are not, use a fresh, dry rag to ensure that they are.
2. If there is no dirt or manure on the cow, wipe each teat fully with a fully rung out rag.
3. As soon as you are sure that there is no dirt or manure on the udder, sanitize the udder. Dip each teat into the 5% iodine teat dip and leave it on for 30 seconds then wipe it off with a clean, dry rag.
4. Next strip a few squirts from each udder to remove the bacteria laden milk that sits at the bottom of the udder. If this milk has strings or chunks in it, milk it into a seperate bucket and it will be tested and discarded.

**Putting on the machine:**

1. Wheel the milk cart close up to the cow.
2. Bend down at her side and let her know you are there.
3. Push in the
4. Position back two inflations over the back two teats. They should suck on automatically.
5. Now, one at a time, put on the other two teat cups, position them over a teat and they should grab on. It should suck the teat right in without losing suction.
6. Milking takes between 4-6 minutes depending on the cow. When the flow slows and there is not much milk flowing through the cup on the claw, you are done.
7. Remove the milker and hang it on the bucket where it cannot touch the ground or any surfaces.
8. Put teat dip on the cow and don’t wipe it off this time.
9. Repeat this procedure with the next cow.
10. Return the cows to their pasture.
11. You will have to put the blank lids on the buckets when they are full of milk and take the carts back to the creamery.

**Bottling Milk:**

1. Remove the lid from the milk and put it in the sink.
2. Pour the milk from the bucket into each bottle using the stainless steel scooper. The funnel will hold exactly one half gallon if you play your cards right. If the milk bucket is very full, use the stainless steel scoop to pour bits of milk into the funnel. I spill milk all the time, just wipe it up, wipe down the jar and move on. ☺
3. The last bottle of milk that does not get completely full belongs to the milker ☺
4. Cap the bottles and put the names of the customers on them for the day.
5. Place the milk in the cooling tub and put ice around. You will have to remove some water before you put ice in. Do not let the water level come up over the edge of the milk jar.
6. Take all of the bottles customers have returned and put them and their lids in the now empty dishwasher.
7. Put all the milk pouring supplies into the dishwasher and run it.

**Cleaning Up:**

1. Wash down the claw and the milk buckets with hot water.
2. Put the inflations of the claw onto the CIP cleaning system and plug in the air hole.
3. Fill up the pink bucket with CIP solution.
4. Suck that through the machine.
5. Next fill the pink bucket with water and the red acid.
6. Suck that through.
7. Lastly, fill the pink bucket with water and bleach.
8. Suck that through.
9. Hang everything to drip dry in the creamery. Buckets hang upside down.
10. Close the door to the parlor.
11. Sweep or wash down the parlor until it is clean. (note: this is done while the milk is chilling on ice).

Lastly, place the milk in the fridge for customers to come and collect. The milk should have been on ice for a minimum of 40 minutes.