

SOP 1 - PRE-MILKING

Purpose: To help make sure that cows are milked with clean and properly functioning equipment

- Ensure sanitize cycle has run and check that equipment is well drained prior to milking.
 - Set up parlour
 - Pull jetter cups off

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 - Check treatment records, temporary and permanent, (proAction record 10, or dairy software) to ensure withdrawal times have been met
 - Check milk house after a few cows are milked to double check discharge pipe is in the tank, receiver jar is functioning properly, bulk tank cooler is on and working properly and outlet valve is on bulk tank, etc.
- If bulk tank is empty, turn on cooler when milk reaches the agitator (when approximately cows have been milked)

Need help tailoring this SOP?



- Do you wash your hands before milking or wear gloves in the milking parlour?
- Have you checked the milk temperature?
- If the milk truck came by, did you check the cleanliness of your tank?
- When setting up your parlour, do you refill the paper towels or get the cloth towels from the wash?
- When do you prepare your teat pre-dip?

