1. PURPOSE

To ensure the correct washing and sanitation of milking equipment and milk house after milking.

2. RESPONSIBILITY

2.1 Trained and qualified personnel

3. MATERIALS

3.1 Filter
3.2 Dish soap
3.3 Scrub brush

4. PROCEDURE

4.1 Switches and Valves:
   4.1.1. Open the black valve to flush the pipeline. Close after 45-60 seconds.
   4.1.2. Empty the receiver jar by holding the switch down on “LIQUID LEVEL” control panel (left of the receiver jar).
   4.1.3. Press “OFF” button on the main control panel.
   4.1.4. Turn the 2 blue handle valves to the VERTICAL position (perpendicular to pipe).
   4.1.5. Open the small black knob valve to the VERTICAL position (parallel to the pipe).

4.2 Filter:
   4.2.1. Must be changed before and after milking.
   4.2.2. Rinse the interior of the pipe as well as the filter holder, rubber ring and gaskets.
   4.2.3. Wash hands before handling the new filter.

4.3 Milkers:
   4.3.1. Hang the milkers in numerical order from #1 on the left to #8 on the right).
   4.3.2. Rinse the claws.
   4.3.3. Scrub claws with hot soapy water and rinse.
   4.3.4. CLOSE the VALVES on the milker units.
   4.3.5. Place the claws on the wash rack, ensuring the inflations are pushed down into the cups on the wash rack.
   4.3.6. Use warm water to spray off milkers and hoses but NOT THE CONTROL BOX of the unit.
   4.3.7. Wipe the exterior of the milker control panels with a damp cloth.
   4.3.8. Wipe the multi-point handle (“the gun”) with a damp cloth.
   4.3.9. Plug “the gun” into the junction.
   4.3.10. Put the milkers into the WASH mode (top button) and confirm (button on the right).
4.4. Pipes:
   4.4.1. Disconnect the pipeline from the top of the bulk tank and replace the black rubber cap. **DO NOT** Drop the pipeline onto the floor to prevent damage to the pipe.
   4.4.2. Wash all pipeline attachments with soapy water. Rinse. Reattach the pipeline above the sink.
   4.4.3. Slip the pipeline extension back into the hole on top of the sink.

4.5. Wash:
   4.5.1. Press the **WASH** button on the main control panel.
   4.5.2. Make sure **ALL** milkers read **WASH** and that they are washing properly. Listen for air leaks and adjust valves accordingly.

4.6. Wash stripping cups and the teat dip cups.
   4.6.1. Disassemble the strip and teat cups.
   4.6.2. Soak all parts in hot soapy water. (Minimum 10 minutes)
   4.6.3. Scrub, rinse, reassemble and return to the clean milk cart.

4.7. Wash pails, lids, gaskets, hoses, etc. with hot soapy water and rinse.

4.8. Wash bulk tank and ladder with hot soapy water and rinse.

4.9. Spray down the milk cart and buckets. Use soapy water then rinse if very soiled.

4.10. Ensure that all surfaces are clean.

4.11. Replenish paper on the cart.

4.12. Rinse the Milk House floor with cold water. Do Not forget under the bulk tank, sink and behind the acid, detergent, and chlorine barrels.

4.13. **CHECK THE MILK TEMPERATURE** on the bulk tank control panel **BEFORE LEAVING THE MILK HOUSE.** Temperature should read about 2 °C.

4.14. Turn the lights OFF.

**Document Status and Revision History**

<table>
<thead>
<tr>
<th>DATE</th>
<th>NEW VERSION</th>
</tr>
</thead>
<tbody>
<tr>
<td>11-Mar-2009</td>
<td>Version 01: Mac Campus FACC approved</td>
</tr>
<tr>
<td>7-Nov-2017</td>
<td>Version 02: Mac Campus FACC approved</td>
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</tbody>
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