



Lomah Texas, LLC
266 CCR 468
Dublin, Texas 76446
817-757-2937
www.lomahtexas.com

LOMAH TEXAS STANDARD SANITARY OPERATION PROCEDURES (SSOP)

Parlor/ Milk Prep

1. Shut the exit pen gate.
2. Put feed (one scoop of feed per stand) and feed buckets on stands.
3. Open door to exit pen and ensure water is clean and full.
4. Put alfalfa hay in the hay feeder.
5. Ensure pre and post teat treatment containers are full and ready to use.
6. Ensure there are two rolls of paper towels.
7. Tie goats as needed.

Processing (RAW) Room and Equipment Prep

1. Wash hands with very warm water using antibacterial soap. Dry with paper towel.
2. Place all lid components and inflations/ lines in small ss bucket in the sink.
3. Rinse all milking equipment with a bleach/water mixture following the directions posted on the wall (one ounce bleach to every four gallons water, three minute soak time). Use bucket washer to run the above bleach solution through the lines for three minutes.
4. Rinse all equipment and lines with hot water.
5. Assemble bucket set up. Lock inflations back from the open position (gently twist off ledge).
6. Soak filter in bleach water solution for two minutes and rinse with hot water. Insert two filters into the strainer. Place on shelf.
7. Take milk machine and bucket into Parlor.

Milking Process

1. Connect bucket to milk machine and turn on. Be sure cord is behind milk machine so that it does not get caught in the machine when it is turned on. Ensure pressure is at 12.5.
2. Bring in first group of goats and assist them onto stands. Group order is posted on wall and groups have matching color collars.
3. Secure head gates.
4. Wash hands with very warm water using antibacterial soap. Dry with paper towel.
5. Put disposable gloves on.
6. Spray each teat with pre-treatment teat solution (iodine based named Imperial).
7. Wait one minute, then use a paper towel (one paper towel per teat, do not share) to clean the solution off the teat. Use care not to touch the orifice with the part of the paper towel that contacted other areas of the teat.

8. Strip milk from each teat into the teat cup. Evaluate 3-5 squirts from each teat, looking for clots, blood, or anything else other than clean regular milk. In the event there is any of the prior mentioned, spray orifice with post milking solution and contact herd manager for further instructions. Do not milk into bucket.
9. Attach inflations (insert over teat and push the green basket up) and watch carefully for milk flow. Inflations should not be pulling in any direction and should hang comfortably under teats, going slightly forward. There should not be any squeaking sounds. Remove inflations (gently pull down on green basket) and reattach if the above is not satisfactory.
10. When there is no more milk flowing from the bottom of the inflation, remove inflations (gently pull down on green basket). Strip any remaining milk from the udder and spray with post milking solution.
11. Only milk one goat at a time until the ability to manage multiple goats has been achieved. Avoid overmilking.
12. When finished milking all of the group, unlatch head gate, give each goat a cookie, and escort to the exit pen.
13. Repeat appropriate processes until all groups of goats have been milked. Be sure to add feed to feed buckets on stands between each group.
14. Do not milk goats that are not in an assigned group (check groups/ collar colors posted).
15. Upon completion, ensure no goats are tied.
16. Turn off milk machine and transport into Raw Room. Plug in and ensure cord is behind milk machine so that it does not get caught in the machine when it is turned on.
17. Bring milk into Raw Room. Milk should be brought in within five minutes of milking completion.

Milk Processing

1. Once milking has been completed and bucket is brought into Raw Room, ensure all doors are shut and any flies (there should not be any flies but in the event there are flies) are removed.
2. Wash hands with very warm water using antibacterial soap. Dry with paper towel.
3. Remove lid from bucket and place in sink.
4. Remove bulk tank lid and place filter over opening.
5. Carefully pour milk from the bucket into filter into the bulk tank.
6. Remove filter and replace lid to bulk tank. Be sure bulk tank is on (press red button if not).
7. Remove pulsator from milk bucket and wipe with a slightly damp paper towel. Do not get pulsator wet.
8. Check filter to evaluate milking cleanliness.
9. Put on assigned gloves and safety goggles (goggles are optional).
10. Open inflations (click green basket over ledge carefully).
11. Rinse lines and equipment with warm water.

12. Connect lines to bucket washer. Ensure bucket washer drain is over small ss bucket in sink.
13. Place all lid components in small ss bucket in sink.
14. Fill small ss bucket in the sink and the milk bucket with hot water. Water should be over 140 degrees. Add wash detergent to the milk bucket and small ss bucket. Detergent amounts posted on wall (one ounce to two gallons of water. Small ss bucket is one ounce, milk bucket is 2 ½ ounces). Measuring cup can be found on shelf next to detergent.
15. Run bucket washer for seven minutes. Allow milk bucket to soak for seven minutes.
16. During the above mentioned seven minutes, wipe lines with paper towels with detergent solution in buckets. Thoroughly scrub lid equipment and milk bucket with brushes on shelf. Use spiral brushes on any circular parts. Hand wash the filter.
17. After seven minutes, rinse equipment with cold water.
18. Fill milk bucket and small ss bucket with cold water and add acid rinse. Acid rinse amounts posted on wall and are the same as the detergent wash.
19. Run bucket washer for three minutes. Allow milk bucket to soak for three minutes.
20. Hang lines so that water can drain out.
21. Place lid and components on shelf.
22. Dump ss small bucket with acid rinse solution over filter in sink. Place buck upside down on shelf. Place strainer on shelf.
23. Wipe off milk machine.
24. Take out trash if necessary.
25. Sweep/ mop area if necessary.
26. On Mondays, wash walls, floors, doors, refrigerators.

Parlor Clean Up

1. Remove feed buckets from stand and place in feed bins.
2. Sweep off stands.
3. Pull stands to the side and thoroughly sweep area. Do not sweep into floor drain. Sweep into dust pan and discard in trash.
4. Using the bottled dish soap, squirt area under stands.
5. Wet floor with hose.
6. Scrub dirty areas.
7. Rinse off soapy floor.
8. Use floor squeegee to push water down drain.
9. Return stand to their place. Be sure to place where they are grouped close in pairs and there is enough room to move in front and back of them.
10. Wash strip cup with hot soapy water and place upside down on shelf.
11. Take trash out if necessary.
12. Shut exit door.
13. Open exit pen gate so that goats can return to main pen.
14. Double check all goats are untied.
15. Ensure all gates are secure and doors shut.

16. Turn off barn and parlor lights.
17. On Mondays, wash walls, doors and stands. Move and wipe down shelves and containers. Check oil level in milk machine.

Bottling

1. Put hair net on.
2. Put apron on.
3. Wash hands with very warm water using antibacterial soap. Dry with paper towel.
4. Put disposable gloves on.
5. Place labels next to sink shelf.
6. Wipe off the top of the chest refrigerator with bleach solution (one ounce per four gallons, directions posted on wall).
7. Wipe down sink and side area with bleach solution.
8. Place lids and lid strainer in bleach solution for two minutes. Place lids in strainer and rinse with hot water. Place on the top of the chest refrigerator.
9. Place clean bottles on top of the chest refrigerator.
10. Place the outer spout of bulk tank in bleach solution for two minutes. Rinse with hot water and put back on bulk tank.
11. Place seat, tray and catch container on floor in front of bulk tank.
12. Rewash hands with very warm water using the antibacterial soap. Dry with paper towel.
13. Put disposable gloves on.
14. Slowly fill bottles. Inspect bottle before, during, and after filling for any contaminants.
15. Screw caps completely onto bottles.
16. Move bottles to sink. Rinse with cold water and reinspect.
17. Place labels and date labels on each bottle.
18. Move to refrigerator.
19. Wipe down top of chest refrigerator with bleach solution.
20. Hand wash the tray and catch container and place on side shelf.
21. Log bottled milk amounts.

Bulk Tank

1. Bulk tank should be emptied and cleaned every 72 hours.
2. Make sure bulk tank is off (press red button).
3. Rinse tank with warm water, with spout open and draining at the same time.
4. Fill $\frac{1}{2}$ way with hot water over 140 degrees. Use 3 ounces of detergent. Allow to soak for seven minutes and during that time use brushes to scrub inside, agitator, inside and outside of lid.
5. Rinse with cold water.
6. Fill $\frac{1}{2}$ way with cold water and use 3 ounces of acid rinse. Allow to soak for three minutes. Splash over lid, agitator, and higher part of sides.

7. Rinse with cold water.
8. Fully remove and disassemble valves and clean/ sanitize.
9. Prior to use, fill $\frac{1}{2}$ way with cold water and an ounce of bleach. Allow to soak for three minutes. Splash over lid, agitator, and higher part of sides.
10. Rinse with hot water.