

Standard Sanitary Operating Procedure (SSOP)

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SSOP's are written protocols that are specified in a food safety plan that define the procedures to be followed to achieve a specific goal or process. An SSOP may define temperatures, type of cleaning chemical, various steps or other practices to be used, and in what order to achieve a clean bottle or bottle cap.

Milking Conditions

1. Assure that Bobbi McIntosh's Milking Procedures are followed.
2. Assure that milking equipment is clean and well maintained.
 - All milking equipment is cleaned according to SSOP practice as described.
3. Machine is allowed to hang and drip dry in a protected area.
4. One time per week, machine is "deep cleaned". PBW detergent soak and scrub followed by an acid rinse are used.
5. Any hoses, inflations and other parts that are worn are replaced as needed.
6. Maintenance checks are performed monthly
7. The vacuum lines are cleaned daily to minimize any potential for contamination.
8. Cows tails and udders are kept trimmed to minimize risk of contamination during milking.

Bottling Conditions

1. Milk room is kept clean and door shut.
2. Hands are washed
3. Milk is poured from bulk tank to transport can
4. A funnel is used to pour milk into Smart Bottles.
5. Bottles are labeled with date and initials of Customers and packed on ice for transport or put in refrigerator.
6. Refrigerator temperatures are maintained at 38 degrees or less.

Milking Procedure

Milking Equipment Preparation:

1. Wash hands
2. Set up strainer and place on bulk tank
3. Set up milk machine bucket- transported on dolly and does not touch the ground. Roll to garage
4. Fill udder wash bucket with hot water
5. Fill steel bucket with bleach water (used to disinfect claw between cows)

Milking Parlor (aka attached Garage):

6. Sweep

7. Prepare feed: Current grain and supplement ration will be posted in feed preparation room.
8. Feed and lock up cats in feed closet
9. Retrieve milk bucket, vacuum pump and hot water from living room.

Udder Preparation

10. Bring cow into the milking parlor.
11. Inspect udder for visible presence of manure. Use hand to dry sweep any loose hair, dust or manure from udder. Avoid touching the teats.
12. Tails are trimmed to base of tail bone and udder hair clipped as needed.
13. Put on gloves.
14. Starting in the order of far rear, far front, near rear, near front. Clean teats with wet rag, using a clean portion of the rag for each teat, or multiple rags if necessary. Visually inspect teat ends for dirt particles.
15. Place dirty rags in dirty rag bucket.
16. Dip dry teats with iodine-based teat dip. Leave on for 30 seconds. Squeeze out first 2-4 squirts from teats into container and inspect for problems. Perform CMT on Mondays and if mastitis signs are present.
17. Wipe teat dip off with a clean rag, using a clean side for each teat.
18. Start vacuum, attach bucket and inflations, taking care the inflations do not touch ground or leg. Assess vacuum pressure to maintain 11-12.
19. Look, listen and feel. Make adjustments as necessary. Stay attentive during entire milking process to ensure that claw does not fall off.

When cow is done:

20. Turn off vacuum machine power and release suction; remove claw, taking care that inflations do not touch ground or leg.
21. Dip each teat in post dip solution to disinfect and seal teat orifice.
22. Release cow back to pasture
23. Roll milk to milk room. Place lid and inflations in clean bleach water to disinfect between cows, taking care to not contaminate lid.
24. Weigh milk and record volume
25. Pour milk through FDA complaint dairy filter and into bulk tank.
26. If another cow is to be milked, reassemble equipment and roll back to garage.
27. Bring in next cow and follow the above process.
28. Let out cats, clean floor and close garage door
29. Record refrigerator temp and volume of milk.

Clean Machine:

30. Remove Filter and inspect for abnormalities. Dispose of filter after use.
31. Fill (3) 5 gallon cleaning buckets with 1. **Tepid** water 2. **HOT** water and 1/4 cup chlorinated detergent 3. **HOT** water and 1/4 cup SanGuard-61 acid.

32. **Tepid** water is used to flush milk residues on all equipment prior to hot water scrub to breakdown calcium deposit. Turn on vacuum pump and run Tepid water through milk lines. Dump out.
33. Hot alkaline soap is then run through milk lines. Lid and milk bucket are scrubbed out. Scrub everything inside and out.
34. Rinse out buckets and lids with sink water
35. Run Hot acid rinse through lines. Dump out.
36. Hang buckets, hoses and lid up to dry on wire shelf.
37. One time per week, machine is “deep cleaned” by washing with 1/2 cup PBW detergent and SanGuard-61 Acid rinse.
38. Dirty rags are soaked in hot water with laundry detergent and Oxyclean than washed.

Cleaning Milk Processing Room & Milking Parlor

39. Sanitize table and refrigerator in milk room using bleach solution spray.
40. Vacuum the floor.
41. Milk processing room door is to remain closed.
42. Cleaning milking parlor– Sweep to remove manure and wash down with water if needed. Keep tidy.