**SOP #2 – Milking (Parlour Only)**

*(Question FS23, July 2019 Reference Manual pages 6-5 & 6-6. All shaded areas are required elements of your SOP. You may use your own words to communicate the same intent.)*

Purpose: Ensure everyone working on the farm knows the procedures to follow.

* Prepare Teats for Milking
	+ Watch for cows identified and locked out on the computer display. These cows MUST be milked into the bucket milker.
	+ Check all cattle entering the parlour for red leg bands or markers indicating treatment.
		- Cross check with records and bulletin board. Refer to SOP for Milking Treated Cattle (#3).
	+ Check the black board for three-teated cows and which quarter.
		- Computer display identifies which cows are three-teated, but won’t identify the quarter, so check the black board.
	+ If necessary, wipe off any excess dirt from teats.
	+ Clean, sanitize and dry teats. [identify actual on-farm practice]
		- Pre-dip each teat with an approved teat sanitizing product (pre-dip) according to the label directions. Allow for a minimum of 30 seconds contact time.
			* Dip the first six cows before going back to the first cow to wipe off. Attach unit within 45-90 seconds of application.
		- Dry teats and teat ends with individual wash towels.
			* Wipe the six cows from first to last before attaching the milking units. Ensure that the cows are completely dry before attaching units.
	+ Forestrip to check for abnormal milk.
	+ Attach milking unit carefully to prevent excess air entering unit.
		- Ensure that the first cow in the line is attached first. Attach the cows in the order they were prepped.
	+ Monitor and adjust milking unit as milking proceeds to ensure good milk flow and prevent liner slips.
		- Be aware of sucking machines and adjust.
	+ Automatic take-off will remove the units.
		- If the computer display indicates that the low production light is on reattach the milking unit and allow for complete milk out.
		- Only reattach the unit once, if the light is on again, consider milking to be complete.
	+ Post-dip teats (ensure that lower 2/3 of teats are covered).
	+ Once the whole side is done, release the cows.