**SOP #4 – Post-Milking Cleaning (Parlour)**

*(Question FS31, July 2019 Reference Manual pages 8-6 & 8-7. All shaded areas are required elements of your SOP. You may use your own words to communicate the same intent.)*

Purpose: Ensure that milk is cooling properly and that the equipment is cleaned.

* Rinse off hanging milking machines.
* Place milking units (clusters) into wash manifolds, as they were prior to milking.
* Rinse the milk residue and then foam the units.
	+ Allow it to sit with foam on while continuing cleaning.
* Pump any remaining milk out of receiver unit.
* Blow milk out of line. Valve is by receiver. Shut off system
* Go to the parlour and turn onto the WASH cycle allowing time for milk to drain from pipeline.
* Check and record bulk tank milk temperature in Tank Temperature Log (Record 12) and initial.
	+ If temperature issues, refer to appropriate Corrective Action Plan on Record 16 and then record date, issue and corrective action taken on Record 17.
* Ensure that chemical barrels have sufficient chemicals and that chemical dispensers are functioning.
* Remove milk pipeline from bulk tank and rinse off bulk tank.
* Switch the vacuum valve at CIP tub back to the up position.
* Hit the WASH button.
* Wash down parlour and holding area.
* Check to ensure that the wash system is functioning properly.
* Check that all cows that received treatment during milking have been properly recorded in the Livestock Treatment Record (Record 10) and on the parlour bulletin board.
* Empty treated/fresh cow milking buckets and wash.
* Monthly task, first \_\_\_\_\_\_\_\_\_of every month before \_\_\_\_\_\_milking, inspect interior of milk claws, pipeline, receiver jar and bulk tank for signs of build up or poor washing.
* Check and record the temperature of the hot water or wash water.
	+ Record all inspections on the Milking Equipment Sanitation Record Sheet (Record 13).