

Milking Equipment Cleaning and Sanitation

Cleaning and Sanitation of the milking equipment are some of the most critical components of owning a dairy farm!

The equipment sanitation must always be completed immediately **prior** to milking and the equipment washing is always done immediately **after** milking.

Safety Equipment

The use of commercial grade chlorinated cleaner, acid and extremely hot water requires some personal protective equipment. Latex or vinyl gloves and safety glasses are recommended.

Water Temperature

Every milking machine will have a manufacturer recommendation when it comes to water temperature, cleaning, and sanitizing. However, when washing portable milking machines, the minimum water temperature to kill bacteria is 120°F. Make sure the temperature is maintained throughout the whole washing process.

Sanitizing

Is the first step before milking. Use a sanitizing solution and lukewarm water (110°F) to soak the whole equipment (including the claws) for the time recommended by the manufacturer. **DO NOT RINSE!** Once the equipment is sanitized, milk your animals knowing that everything is clean and ready to be used.

Prewash Cycle

After milking is completed, rinse everything out with lukewarm water (110°F) to remove residual milk. **DO NOT RINSE IN HOT WATER.** It can cause milk residue to build up in the hoses and other areas of the equipment.

Wash Cycle

Completed in 2 steps. Submerge all the equipment components in the sink with hot water (155°F) and a chlorinated powdered foaming cleaner. Brush and wash off the hoses and inflations and put them in a clean bucket with hot water (155°F). For the claw washer, use a chlorinated non-foaming cleaner for 10 minutes. The remaining equipment gets brush washed in the foaming cleaner and rinsed with lukewarm water (110°F) in the sink.

Acid Rinse

After washing, fill the stainless-steel milk buckets with acid/lukewarm water (110°F) solution (following manufacturer recommendations and soak all equipment until the claw washer completes the cycle. Run the acid solution through the claw washed for 2 minutes.

Final Rinse

Some acid washes require a final rinse after use. Follow the manufacturer instructions.

Drying

All equipment should be hung to allow it to self-drain in the milk room.

The USDA “Pausteurized Milk Ordinance (PMO <https://www.fda.gov/media/99451/download>)” contains useful information to guide you through the whole sanitation process. In addition to the PMO, which is a federal regulation guide, each state may have its own supplementary measures. The best option is to always contact your state Department of Agriculture for specific guidance.

The Dairy Practices Council webpage (<https://www.dairypc.org>) also has useful information on parlor and milk room construction, equipment cleaning and milk testing.