

College of Food, Agricultural, and Environmental Sciences

More About Dairy 2

Milking Procedures

Certain milking procedures ensure the safety and well-being of the cows and ultimately decrease the chance of mastitis and increase in milk yield. To ensure the consumer is receiving a safe wholesome dairy product, it is also important that the personnel involved in milking are following proper procedures. All personnel should follow proper operating procedures and do them in a similar fashion.

Put the following milking procedures in the correct order, with 1 being the first step and 10 being the last step.

A	Pre-dip or spray each teat with a 7% iodine solution to kill any remaining bacteria.
В	Attach the milking unit within one to two minutes of starting the milking procedure for optimal milk letdown.
C	Use a clean rag or paper towel for each individual cow to clean off each teat. Throw them away or make sure to wash them after each use.
D	Use a post teat dip or spray on each teat to protect from any bacteria getting into the teat canal after they leave the milking parlor or area.
E	Cows are brought to the holding pen or milking area in a quiet and calm manner.
F	The udder and teats are inspected for any teat damage, swelling of the udder, heat, redness, etc.
G	Cows leave the parlor or milking area in a calm manner.
H	The teats are fore-stripped to check for clots, discoloration, clumps, and anything abnormal.
l	Cows enter the parlor or milking area in a calm manner.
J	Manage and keep an eye on each milking unit while it is milking. Listen for squawks and squeaks and make sure the units are not on too long or not long enough.

Key: A 4, B 7, C 5, D 9, E 1, F 3, G 10, H 6, I 2, J 8



