

Milk production management for the dairy farmer

Chapter	Management point	Demands/requirements	The frequency of control	Daily routines	Corrective measures
1.1	Supervision of the health of the cows	Milk that is delivered to the dairy or sold directly to the consumer must come from cows that do not have contagious diseases or diseases that can be transmitted to human beings.	Daily supervision of the health condition of all the cows	Inspect the cows daily. Isolate sick cows, milk them separately and withhold the milk from delivery. Mark the cows if it is not possible to isolate them.	Contact the dairy and send for the veterinary as necessary
1.2	Milk withheld from delivery from treated cows	Milk from cows that have been treated with medicine that has a retention time must not be delivered to the dairy.	Before every milking	Clearly mark cows that are under treatment. Follow the recommendations of The Danish Cattle Federation regarding routines for safe milking.	Contact the dairy. Check the procedure for safe milking regarding treated cows and correct points that could be the possible source of mistakes.



1.3	normal appearance		ance of the milk before		Check the procedures for
2.1	The hygiene and health of employees	Persons suffering from diseases that can be transmitted to human beings via the milk must not handle the milk. Milking facilities must be so arranged that milking can be carried out in a hygienic manner	When engaging new employees and before every milking	Ensure good personal hygiene of the milkers during milking by means of clean clothing and the washing of hands.	Dismiss employees if necessary. Check the daily routines and correct them where needed.
2.2	Hygienic milking	Milking must be carried out in a hygienic manner that ensures amongst other things cleaning the teats and avoiding contamination of the milk during and after milking.	Before milking every cow	Clean the teats with a clean udder cloth for each cow or dis- infect cloths used for more than one cow between each cow.	Check the procedures in use and correct them as necessary. Seek advice
2.3	Cooling of the milk	Milk must be immediately cooled down to max. 4 C or 6 C. according to the demands of the dairy and kept at this temperature until col-	Check of the temperature after every milking and at the collection of milk	Check the cooling function of the bulk tank after each milking. Withhold from deliv-	Contact the dairy in cases of failure and follow the drawn up emergency plan Send for service and order a generator in a case of



			danish dairy board		
		lection by the dairy. Milk that is insufficiently cooled must not be delivered to the dairy		ery insufficiently cooled milk	electricity failure.
3.1	Cleaning of the milk- ingequipment and the bulktank	The bulk tank and all other equipment that has to do with the handling of milkmust be maintained and cleaned.	Immediately before the start of milking and always after the milking of treated cows or at least twice daily. The bulk tank must be cleaned after collection	Carry out the recommended and necessary cleaning and disinfection of the milking plant after each milking and the bulk tank after each emptying	Check the procedures in use and correct the mistakes when established as needed. Seek advice and send for service as required. Check the procedures in use and correct the mistakes when established as needed. Seek advice and send for service as required
3.2	Cleaning of the cowshed and the milking parlour	Clean cows and the hygiene in and cleaning of the cowshed must ensure that milking can be carried out without risk of contaminating the milk	In connection with every milking. At least twice daily in the case of AMS	Carry out the daily routines concerning the handling of manure and bedding.	Correct mistakes in the cleaning routines and inappropriate equipment arrangements
3.3	Cleaning of the milk storage localities	Cleaning and maintenance must ensure a good hygiene during the handling and the storage of milk	At least twice daily	Ensure that the locality and equipment concerning the storage of milk is clean.	Check the routines in use.