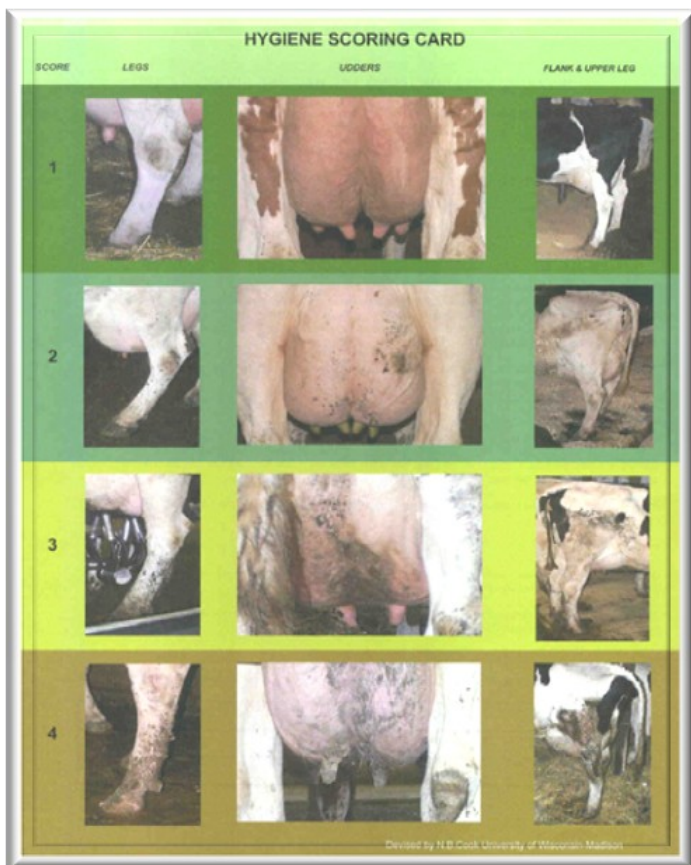


Best Milking Practices

Producing quality milk to help to increase your farms income. Many Pennsylvania producers are missing out on quality milk premiums, as well as spending extra money on mastitis treatments and milk loss. This checklist will help you to pinpoint areas in your milking routine that need improvement.

1. _____ Observation of Cow Cleanliness. Is there manure on the udder and teats?
2. _____ Observation of Parlor and Equipment Cleanliness.
3. _____ Are employees using gloves?
4. _____ Proper use and coverage of Pre-dip. Test proper coverage with “Paper Towel Test”
5. _____ Length of time dip is on teat before drying. (Follow Label most 15-30 seconds)
6. _____ Is the employee stripping each teat vigorously and getting good milk flow?
7. _____ Is a strip cup being used? This can help to detect early cases of mastitis and decrease change of pathogen spread.
8. _____ Is CMT test being performed on animals that are suspected to have an infection?
9. _____ Is water being used to clean udder? NO WATER should be used. Aids in bacteria growth.
10. _____ What is the milking preparation procedure? Dip-Strip- Dry- Apply (Dry must be the last step before application of unit)

11. _____ Are teats being thoroughly dried (including teat ends) before unit attachment? (CLEAN DRY TOWELS) Test teat end cleanliness with “Alcohol Swab Test”
12. _____ Are teats farthest away from milking being dried first? (reduce risk of recontamination)
13. _____ What is the time from first contact with the teat until the unit is fully attached? This is referred to as Lag Time. Should be between 60-90 seconds.
14. _____ Are units properly adjusted to squarely hang under the udder?
15. _____ Are employees properly using the automatic take offs? (Should not be switching to manual)
16. _____ What is the length of time from until attachment to unit removal? This is referred to as “Unit On Time.” This should be 3.5 to 5 minutes in length with proper milking stimulation.
17. _____ Observe teat ends of damage or tops of teats for purple ring.
18. _____ Are employees getting proper post dip teat coverage? Use the “Paper Towel Test”
19. _____ Are all employees following the same procedure. Consistency is very important
20. _____ Observe milk filter post milking for dirt or mastitis.



Teat End Condition Scorecard

Score	Description	Illustration
1	No Ring The teat-end is smooth with a small, even orifice. This is a typical status for many teats soon after the start of lactation.	
2	Smooth or Slightly Rough Ring A raised ring encircles the orifice. The surface of the ring is smooth or it may feel slightly rough but no fronds of old keratin are evident.	
3	Rough Ring A raised, roughened ring with isolated fronds or mounds of old keratin extending 1 to 3 mm from the orifice.	
4	Very Rough Ring A raised ring with rough fronds or mounds of old keratin extending 4 mm or more from the orifice. The rim of the ring is rough and cracked, often giving the teat-end a "flowered" appearance.	
5	Open Lesions or Scabs. Teat end is severely damaged and ulcerative with scabs or open lesions.	

(Adapted from Mein, et. al., 2001, A Scoring System for Teat-End Condition) (1)