

## **RANCHO DEL GALLO DAIRY OPERATING STANDARDS**

Our goal has been to select and nurture the healthiest cows possible and to grow the best natural grass diet for them. By doing so we are providing the healthiest and freshest raw milk available. Within our dairy we strive for cleanliness and sanitary conditions that closely match those of a Grade A Dairy, and the Colorado Raw Milk Association's Guidelines.

### **Animal Facilities:**

We strive to provide our animals with ideal facilities and handle them in a way that achieves ideal health. Our facilities are designed with cow comfort and cleanliness in mind.

- We employ Management Intensive Grazing to optimize our animals' health.
- Our livestock continually have access to fresh clean water and a mineral supplement—a complex mix of micronutrients.

### **Dairy Facilities:**

It is our goal to maintain the safest and cleanest environment possible. Specific areas are addressed below.

#### **Milking Parlor:**

- The milking parlor will have adequate lighting, properly distributed.
- There will be adequate ventilation to prevent condensation and to minimize odors.
- Walls and ceilings will be made of a suitably impervious material to ensure they are easily cleaned.
- All areas of the milking parlor will be kept clean, free of manure and in good repair.

#### **Milk Room:**

- A room of sufficient size is provided for the cooling, handling and storing of milk and the washing, sanitizing, and storing of milk containers and utensils.
- The floor is made of quality concrete and graded to drain.
- Walls and ceiling are made of a suitably impervious material to ensure they are easily cleaned.
- Adequate ventilation will be provided.
- All work areas will have adequate lighting.
- All doors will be solid and tight fitting.
- The milk room and equipment will be kept clean and in good repair.
- The milk room will have an adequate hot water system for the cleaning and sanitizing of the milk room utensils and equipment and it shall have a stainless steel sink(s) providing adequate compartments for wash and sanitizing.

#### **General:**

- The milking parlor and milk room will be used for no other purpose than dairy operations and shall be kept clean with proper removal of all wastes. The immediate surroundings of the dairy shall be kept neat, clean and free of conditions that might harbor or be conducive to the breeding of flies or rodents.

## **Milk Handling Procedures:**

### **Equipment:**

- All multi-use containers and equipment, milking systems and other equipment in the handling, storage, bottling, or capping of raw milk or raw milk products shall be made of smooth, nonabsorbent, non-corrodible and non-toxic material, shall be fabricated and installed as to be easily cleaned, shall be self-draining and in good repair. All single-service articles shall have been manufactured, packaged, transported, stored and handled in a sanitary method. Storage of utensils and associated equipment will be in a sanitary manner.
- All milk product contact surfaces of multi-use containers, equipment and utensils used in the milking, handling and storing of milk and milk products are cleaned immediately after each use.
- Milking equipment will be maintained in accordance with manufacturer's recommendations and regularly checked to verify proper vacuum levels and pulsator function. Inflation will be changed on manufacturer's recommended intervals.

### **Milking:**

- Milking will be performed with a closed system milking machine.
- The flanks, udders and tails of all milking cows shall be free of visible dirt. All brushing shall be completed prior to milking.
- Cows with mastitis or abnormal milk will be excluded from the daily milking until all signs of problems have cleared completely.

### **Milk Handling:**

- Milk will be filtered before placement in containers for storage.
- Milk will be cooled between 45 and 32 degrees Fahrenheit within two hours of completion of herd milking and maintained at that temperature until retrieved by the owner.
- Distribution containers will be cleaned and sanitized immediately before filling.
- Distribution container filling and capping will be conducted in a sanitary manner.

### **Milk Testing:**

- Milk shall be tested monthly.
- Milk for all lactating cows shall be commingled into a single sample for testing.
- Tests and limits:
  - Standard Plate Count < 10,000 CFU/ml (test for all bacteria)
  - Coliform < 50 CFU/ml (specific test for coliform)
  - Somatic Cell Count < 400,000 (basic cow and udder health)
- Non-compliance:
  - Raw milk distribution will cease until test results indicate compliance.
  - All lactating cows will be tested individually to determine if one or more individual cows are responsible for the non-compliance. They will be milked last or separately and their milk discarded. Bulk samples from the balance of the herd may then prove compliance and raw milk distribution may be resumed.
  - All equipment and facilities will be thoroughly cleaned and sanitized. Equipment assemblies will be disassembled, and all components cleaned and sanitized. Bulk samples may then prove compliance and raw milk distribution may be resumed.