UF | IFAS Extension
UNIVERSITY of FLORIDA

Properly Cleaning Portable Milking Units: Step by Step

STEP 1: RINSE

***Disassemble all parts that must be hand-washed!**

Rinse all surfaces immediately after milking with clean lukewarm (100-110°F) water to remove milk solids. When done properly, this rinse removes more than 70% of the soil load.

STEP 2: WASH

For the wash cycle, you will need a chemical cleaning solution to remove any residual milk solids that have built up in the machine during milking.

Most dairy operations use a chlorinated alkaline detergent solution in either liquid or powdered form.

Add your detergent to the wash water according to manufacturer specifications.

*Soak all parts of the milking machine in the detergent/water solution at a temperature of 120-135 ºF for at least 5 minutes.

*Once the entire claw is inside the detergent/water solution, turn on the pump to get the solution into the claw, tubes and the milking bucket. This will wash the entire milking unit.

*Drain all chlorinated alkaline detergent wash solution before beginning the next step.

STEP 3: POST-RINSE

*Rinse the milking equipment thoroughly (inside and outside) with clean lukewarm (100-110°F) water before adding the acid rinse.

***Visually inspect the milking equipment for proper cleaning.**

STEP 4: ACID RINSE

* Rinse the whole milking equipment with cold acidified water for 2-3 minutes and drain.

STEP 5: SANITATION

*Most dairies operations soak the milking equipment in a chlorine-based sanitizer in clean lukewarm water (100-110°F) solution.

***Sanitize all hand-washed parts and let drain*.**

*** The entire surface of the milking equipment MUST be sanitized just prior to milking!**

***Teat cup liners and other rubber parts that come into contact with milk must also be thoroughly cleaned after each milking and sanitized before the next milking!**

*Liners and other rubber parts must be replaced according to the manufacturer recommendations or when they become soft, cracked, rough or have holes.

***Pores and cracks in rubber parts prevent residual milk solids and microorganisms from the effects of cleaning and sanitizing!**

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