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 °F 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*.  
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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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