

Producing milk that is safe to drink

(Add to IN THE PARLOUR in *Dairy Farming at your fingertips*)

Good hygiene practices on dairy farms are important to guarantee the safety of its products. On-farm food safety programmes are essential to ensure the effective management of the food safety risks associated with milk harvesting.

The management of hazards from microbiological, chemical or physical sources must be documented in food safety programmes detailing good farm management practices.

Milking sheds

The dairy must not be used for any purpose that may compromise food safety. The construction, maintenance and use of the milking shed, vat and equipment must protect milk from contamination during milking, storage and collection.



Cleaning and sanitising

The surfaces that raw milk comes into contact with must be corrosion resistant and easy to clean/sanitise.

Cleaning and sanitising chemicals must be suitable for their purpose and used as instructed by the manufacturer. They must be labelled, handled, stored securely and disposed of in such a way that food safety is not jeopardised.

The milk vat and milking equipment must be cleaned, disinfected, rinsed and drained, and the water used must not contaminate the milk. Hot water must be at a temperature sufficient for effective cleaning. The effluent from cleaning and sanitising must also be disposed of in such a way that it does not jeopardise food safety or the environment.

Water

Water used on dairy farms, for example water for cleaning udder and teat surfaces, must not contaminate milk or jeopardise food safety.

Cows must not have access to contaminated water that is likely to cause disease.

Milk chilling

Milk must be chilled to minimise contamination by pathogens and pathogenic toxins.

Written records of checks must be kept and demonstrate that milk has been chilled to 5°C or less within 3,5 hours from the start of milking, and maintained at this temperature.

Agricultural and veterinary chemicals

Records for agricultural chemicals and veterinary drugs must be kept and must include the date, the person who applied or administered the chemical, the chemical used, the rate or dose of application, what was treated and the withholding period or clearance date. These chemicals must be suitable for use, used in accordance with the manufacturer's or a veterinarian's written instructions, and labelled and stored appropriately.

Veterinary drugs must also be managed appropriately in dry and lactating animals, and in herd replacement animals.

Stock feed

Stock feed fed to ruminants must not contain material derived from animals, with the exception of tallow, gelatine and dairy products.

Pest control

Pesticides must not pose a risk of contamination to milk, must be used in accordance with instructions, and must be labelled and stored appropriately.

Infectious diseases

Animals with infectious diseases must be segregated and their milk withheld from supply.



Milking areas must be kept free of animals that may pose a risk of contamination to milk.

Food safety programme

Guarantee the safety of dairy products.

Milking sheds and equipment: Maintain to prevent contamination during milking, storage and collection. Follow a sanitising programme for milking equipment. Use clean water at correct temperature. Cool milk down within time limit. Keep at 4°C - 5°C. Calibrate thermometers regularly.

Agricultural and veterinary chemicals: Follow the instructions. Labelled and stored correctly.

Stock feed: Free from animal products (except tallow, gelatine, dairy).

Pesticides: Follow instructions. Labelled and stored in a safe place.

Infectious diseases: Treat animal and keep apart. Don't put her milk in the cooling tank!

Keep good records!

Voedselveiligheidsprogram

Waarborg die voedselveiligheid van suiwelprodukte.

Melkstalle en -toerusting: Onderhou dit om besmetting tydens melkery, berging en kolleksie te voorkom. Volg 'n sanitasieprogram vir melktoerusting. Gebruik skoon water teen die regte temperatuur. Verkoel die melk binne die korrekte tydsbestek. Bêre by 4°C - 5°C. Kalibreer termometers gereeld.

Landbou- en veeartsenychemikalieë: Volg die instruksies. Korrekte etikette en berging.

Dierevoer: Bevat geen diereprodukte nie (behalwe talk, gelatien en suiwel).

Insekdoders: Volg instruksies. Korrekte etikette en in veilige plek gebêre.

Oordraagbare siektes: Behandel die dier en sonder haar af. Moenie haar melk in die koeltenk gooi nie!

Hou goeie rekords!

Uhlelo Lokuphepha Kokudla

Ukuqinisekiswa ukuphepha kwemikhiqizo yedeli.

Izinto zokusenga nezikhali zokusebenza: Ukuzigcina zihlanzekile ukuvimbela uthelelwano uma kusengwa, ukulondoloza nokuqoqa. Landela uhlelo lokususa amagciwane kwizikhali zokusenga. Sebenzisa amanzi ahlanzekile emazingeni alungile wokushisa. Pholisa ubisi lube kumkhawulo wesikhathi ofanele. Lugcine ku-4°C - 5°C. Linganisa ubukhulu bembobo yethemometha njalo.

Amakhemikhali wezolimo nawezilwane: Landela imiyalelo. Alebuliwe futhi agcinwe ngemfanelo.

Ukufunza izilwane: Okungenayo imikhiqizo yezilwane ngaphakathi (ngaphandle kwe-tallow, i-gelatine, nedeli).

Izinto zokubulala izinambuzane: Landela imiyalelo. Zilebulwe futhi zigcinwe endaweni ephophile.

Ukugula okuthelelanayo: Lapha isilwane bese usihlukanisa nezinye. Ungabeki ubisi lwayo kwithangi lokupholisa!

Gcina amarekhodi amahle!

Inkqubo yoKhuselo lokuTya

Isiqinisekiso sokhuseleko lwemveliso zobisi.

lishedi kunye nezixhobo zokusenga:

Zilondoloze ukuthintela ungcoliseko ngexa lokusenga, ukugcinwa nokulandwa kwazo.

Landela inkqubo yokucoca izixhobo zokusenga. Sebenzisa amanzi acocekileyo akwiqondo lobushushu elichanekileyo.

Pholisa ubisi kwixesha elimiselwe umda.

Lugcine lukwi-4°C - 5°C. Phawula iithemomitha rhoqo ukuze ukwazi ukulinganisa ngokuchanekileyo.

likhemikhali zezolimo kunye nezemfuyo: landela imiyalelo. Faka iilebhule kwaye uzigcine ngokuchanekileyo.

Ukutya kwemfuyo: Okungenayo imveliso yezilwanyana (ngaphandle kwamafutha okwenza amakhandlela nesepa, igelatine, nokwemveliso zobisi).

Isitshabalalisi: Landela imiyalelo. Faka iilebhule uze uzigcine kwindawo ekhuselekileyo.

Izifo ezosulelayo: Nyanga isilwanyana eso kwaye usigcine sodwa. Ungabeki ubisi lwaso kwitanki yokupholisa!

Gcina iirekhodi ezilungileyo!



Lenaneo la Polokeho ya Dijo

Tiisetsa polokeho ya dihlahiswa tsa lebeso.

Dibaka le disebediswa tsa ho hama: Di hlokomele ho thibela tshilafatso ka nako ya ho hama, ya ho boloka lebeso le ho ya le bokella. Latela lenaneo la tlhwekiso e ntshang batheria bakeng sa disebediswa tsa ho hama. Sebedisa metsi a hlwkileng ka temperetjhara e nepahetseng. Phodisa lebeso ka nako e behuweng. Le boloke ho 4°C - 5°C. Tshwaya diyuniti tsa tekanyo ho dithemometha kgafetsa.

Dikhemikhale tsa temo le tlhokomelo ya bophelo ba diphoofole: Latela ditaello. Kenya dileibole mme o di behe ka nepo.

Dijo tsa mohlape: Di se kopane le dihlahiswa tsa diphoofole (ntle le mafura a diphoofole a sebediswang ho etsa dikerese le sesepa jj., gelatine, tsa lebeso).

Dibolayadikokwanyana: Latela ditaello. Di kengwe dileibole mme di behwe sebakeng se bolokehileng.

Mafu a tshwaetsang: Alafa phoofole mme o e tlose hara tse ding. O se ke wa kenya lebeso la yona ka tankeng ya ho phodisa!

Boloka direkoto tse ntle! 