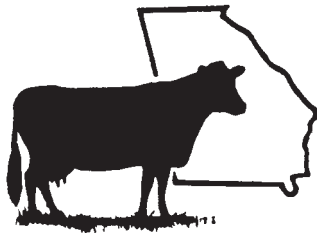


GEORGIA MILK REVIEW

March 2010



ACCM REFERENDUM PASSES: KEEPING PROMOTION FUNDS IN GEORGIA!



Georgia dairymen have reaffirmed the Georgia Agricultural Commodity Commission for Milk (ACCM) for another three years by a 94 percent favorable vote. The Georgia Department of Agriculture announced February 18, 2010, that 261 ballots were mailed out to Georgia dairymen, with 83 producers returning their ballots during the valid voting period. Seventy-seven (77) dairymen voted in favor for continuing the GA ACCM for another three years.



ACCM engages in numerous projects promoting milk and educating the consumer on the importance and nutritional value of dairy products in their diet. ACCM allots 85 percent of their assessment dollars to SUDIA for dairy product promotion. In addition, ACCM funds the Mobile Dairy Classroom, Georgia Farm Bureau Monitor, Georgia National Fair Dairy Exhibit and product promotion (milk) during key state events.

2010 GEORGIA DAIRY CONFERENCE A SUCCESS

The 2010 Georgia Dairy Conference was a success in joining producers and industry officials from across the state and beyond to discuss pertinent issues affecting the dairy industry. The meeting was held February 1-2 at the Savannah Riverfront Marriott.

Georgia Milk Producers would like to take this opportunity to thank all producers, speakers and industry officials for attending the meeting. Also, this year's annual meeting would have not been such a success without the support of our exhibitors and sponsors. If you have any suggestions for next year's meeting please call our office or email us at georgiamilkprod@bellsouth.net. We are excited to announce that the 2011 Georgia Dairy Conference will be held January 31 and February 1, 2011, at the Savannah Riverfront Marriott in Savannah, Georgia.

Many Thanks to Our Sponsors:

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A Guide to Troubleshooting

Prepared by Armand Draetta

Preliminary Incubation Count (PI or PIC)

The milk sample is incubated at 55°F for a period of 18 hours. If many organisms are present that normally do not grow at refrigeration temperatures, this temperature elevation accelerates their growth. These types of organisms are usually associated with off-flavors, milk spoilage, and short shelf life. The PI count should certainly be under 100,000 but counts of less than 20,000 or even 10,000 per mL should be the goal.

In general, high bacteria counts are caused by improperly cleaned equipment or unsanitary production practices, (udder preparation) or poor cooling. Occasionally high bacteria counts may result from udder infections (mastitis).

Effective Pre Milking Udder

Preparation to Reduce PI Counts

1. Is hair on the udder clipped or singed as needed?
2. Are udders reasonably clean?
3. Are the cows fenced away from swampy, muddy areas?
4. Are cows free of disease (mastitis and others)?
5. Are teat end orifices free of soil?
6. Are single-service towels used?
7. Are teats/udders dry before attaching milkers?
8. Is an approved udder sanitizer used in proper concentration?
9. Is a CMT kit used regularly for the detection of abnormal milk?
10. Is abnormal milk withheld from the milk supply?

Effective Pre Milking Udder

Preparation to Reduce PI Counts

1. Are teats wiped to remove residue before applying pre-dip?
2. Are dirty teats washed and dried before pre-dipping?
3. Is the "Pre Dip" covering at least 2/3 of the teat?
4. Is a properly labeled teat dip being used as a pre-dip?
5. Is the teat dip wiped off before attaching the milker?
6. Has the "Pre Dip" been NMC Protocol tested and passed as an effective product?
7. Are the teats smooth, soft and free of lesions?

Optional One-Cow Usage of Cloth

Towels

1. Are there enough cloths to provide one for each cow?
2. When washing the cloths, is a chlorinated laundry detergent used in the automatic washer?
3. Is an electric or gas dryer available to dry the cloths?
4. Are the cloths washed and dried after each use?

Filtration

1. Does examination of the filtering material reveal an absence of foreign matter (sediment, sand sawdust or straw)?
2. What does a Sani-Guide screen show?

Effective Brush Cleaning of Milker

Buckets and Utensils to Reduce PI

Counts

1. Is equipment washed after every milking and sanitized before use?
2. Are inflations and all other rubber, plastic and rubber-like parts free from cracks or deterioration?
3. Are milk hoses (including air hoses) cleaned after each milking with proper brushes or burrs and stored to dry?
4. Is there an absence of rust or open seams?
5. Are gaskets and milk valves removed, cleaned and brushed daily?
6. Are claw pieces disassembled and thoroughly brushed or automatically washed after each milking?
7. Are check valves in good repair, in place, and seating properly?
8. Are pulsator air ports clean?
9. Does vacuum line slope to drain with drain valves in working order at the low points?
10. Are vacuum lines cleaned and flushed regularly (at least every three months) or whenever milk enters the line?
11. Is equipment stored properly to allow complete draining?
12. Has a specific cleaning and sanitizing program been developed and is it followed? This should be based upon a water hardness test and give specific materials, amounts of water and cleaner, brush and soak times, and temperatures to use.
13. Are brushes in good condition and are the appropriate brushes available?

14. Is the bulk tank valve disassembled and brushed clean every time the tank is emptied?

(FOR TRANSFER SYSTEMS)

15. Are milk pumps/releasers clean?
16. Is filtered air used to dry long lengths of plastic tubing?
17. Are sanitary traps installed and properly located?

Effective Brush Cleaning and Operation of Bulk Tank to Reduce PI Counts

1. Is the bulk tank washed and sanitized after every pick-up?
2. Are surfaces clean, with no evidence of milk stone or protein deposits?
3. Are outlet valves, agitators, bridge surfaces, and gaskets around the manhole clean with no evidence of milkstone or protein deposits?
4. Who cleans the valve? How?
5. Who cleans the sample dipper? How?
6. Who sanitizes the sample dipper? How?
7. Has a specific cleaning and sanitizing program been developed and is it followed? This should be based upon a water hardness test and give specific materials, amounts of water and cleaner, circulation times, and temperatures to use.
8. How long after the milk is picked up is the bulk tank washed? (The sooner the better to retard bacterial growth at room temperature.)
9. After the walls of the tank have dried down are the walls, covers, bottom, and tank valve free of any films?
10. Are brushes in good condition and are the appropriate brushes available?
11. Is the temperature of the milk down to 40°F within 1 hour of milking and to 38°F or less (36°F recommended) within one additional hour?
12. Does the blend temperature remain below 45°F at all times during the second and subsequent milking?
13. When was the thermostat last tested? By whom?
14. Does the agitator run at least 5 minutes every hour?
15. Is it possible for contamination to occur as a result of condensation from dripping pipes and ceilings?
16. Is care used in rinsing the top of the bulk tank to prevent the entrance of

ooting High PI Counts

gon, IBA Dairy Specialist

water when milk is present?

17. Is the milkhouse area free from dust or dirt that might be drawn into the cooler vent?
18. Is the last rinsing of the bulk tank, before milking, done with an EPA approved sanitizer in the proper concentration?

Effective CIP Cleaning of Pipeline Milkers to Reduce PI Counts

1. Is the pipeline washed and sanitized after every milking?
2. Has a specific cleaning and sanitizing program been developed and is it followed? This should be based upon a water hardness test and give specific materials, amounts of water and cleaner, circulation times, and temperature to use.
3. Are specified temperature (Pre-rinse 110°F, detergent wash 125°F at end of wash; acid rinse 110°F) maintained?
4. Is non-Clean-In-Place equipment disassembled and hand-cleaned daily?
5. Does the milk line slope (one inch to ten feet) to the receiver and drain completely dry?
6. Are gaskets flush with joints and free from cracks and deposits?
7. Are rubber, plastic, glass and rubber-like parts clean?
8. Are milk port openings, swinging joints, milk pumps and claws assemblies free from deposits? Do milk inlets drain?
9. Does the main vacuum supply line slope away from the receiver toward the sanitary moisture trap?
10. Are sanitary moisture traps installed and properly located and free of soil deposits?
11. Are alternate water and air slugs maintained throughout the line during cleaning?
12. Is the "H" spot clean? The spot may be the swing line or the last straight piece of pipe before the water returns to the receiver. In some systems, milk meters or weigh jars are the critical areas.
13. Is the filter sanitized prior to milking?
14. Is the fresh cow bucket cleaned and stored properly after each use?
15. Can you see through plastic milk hoses with the aid of a flashlight?
16. Are inflations changed on schedule (1,000 milkings for rubber) and are they free of cracks and deposits?
17. When was the milking system last analyzed for teat end vacuum and

working pulsator efficiency, during the milking process? And by whom?

18. When were the pulsators last cleaned and graphed?
19. When was the main vacuum line and tank last cleaned? Is it clean now?
20. Are the inflations tight in the wash Jetter cups during the flush / pre-rinse and wash cycle?
21. Does the wash solution have 140 PPM of chlorine in the detergent solution at the end of the wash cycle?

Effective CIP Cleaning and Operation of Bulk Tank to Reduce PI Counts

1. Is the bulk tank washed and sanitized after every pick-up?
2. Are surfaces clean, with no evidence of milkstone or protein deposits
3. Are outlet valves, agitators, bridge surfaces, and gaskets around the manhole clean, with no evidence of milkstone or protein deposits?
4. Who cleans the valve? How?
5. Who cleans the sample dipper? How?
6. Who sanitizes the sample dipper? How?
7. Has a specific cleaning and sanitizing program been developed and is it followed? This should be based upon a water hardness test and give specific materials, amounts of water and cleaner, circulation times, and temperatures to use.
8. Is all the milk removed by the hauler so the bulk tank can be cleaned and sanitized?
9. What hour of the day is the bulk tank normally washed? Is there adequate volume of hot water at that time? What is the wash water temperature (should be above 120°F) at the end of the was cycle.
10. Is the automatic washer functioning as designed? Auto drain? Velocity of spray? Timer? Chemical Feed? Does agitator run constantly during washing?
11. Is the spray ball clean and free of blockage? Is the spray ball positioned as designed?
12. Is the temperature of the milk down to 40°F within 1 hour of milking and to 38°F or less (36°F recommended) within one additional hour?
13. Does the blend temperature remain below 45°F at all times during the second and subsequent milkings?
14. When was the thermostat last tested? By whom?
15. Does the agitator run at least 5 minutes every hour?

16. Is it possible for contamination to occur as a result of condensation from dripping pipes and ceilings?
17. Is care used in rinsing the top of the bulk tank to prevent the entrance of water when milk is present?
18. Is the milkhouse area free from dust or dirt that might be drawn into the cooler vent?
19. Is the last rinsing of the bulk tank, before milking, done with an approved sanitizer in the proper concentration?

Limiting Conditions For Effective Cleaning to Reduce PI Counts

* Do NOT push milk from the pipeline into bulk tank with water at the end of milking!

1. Is an adequate supply of soft water available?
2. Is equipment rinsed immediately after use with warm (110oF) water?
3. Has a cleaning program been developed after water analysis, reviewed with principle operator, demonstrated and posted?
4. Are chores such as feeding, bedding cows, and sweeping floors avoided during milking?
5. Is "wet hand milking" or stripping avoided?
6. Is the amount of time used for the hot wash cycle appropriate (minimum 20-25 slugs into the receiver jar during the hot wash cycle)?
7. Is cleaning chemical concentration compatible with water source?
8. Has the water been tested for bacteria other than coliform?
9. Is the milkhouse environment clean of molds and deposits?
10. Is there enough water heater capacity to maintain specified end point temperatures (of 125°F for washing in CIP Systems)?
11. Is there enough vacuum pump capacity to create wash slugs and the physical turbulence needed for washing?
12. Is the air injector of adequate capacity and functioning properly?
13. Is proper rinse and sanitizing procedure being followed:
 - a. Pre-rinse temperature should be between 110-115°F.
 - b. Pre-rinse one pass through the pipeline system and diverted to the drain. Do NOT recirculate pre-rinse water.
 - c. Sanitize milk system before milking.
14. If teat sealant materials are used and the sealant material adheres to the interior of milking system, you may have to do a special product wash-up procedure once or twice a month.

NEW DIRECTORS NAMED FOR GA MILK AND ACCM BOARDS

During December 2009, the Agriculture Commissioner Tommy Irvin and his advisory council named Jerry Truelove of Clermont and Phil Harvey of Monticello to serve on the Georgia Agricultural Commodity Commission for Milk. These producers will serve on the Board for the next two years. Currently, Tim Camp of Eatonton serves as Chairman of the Commission. Heck Davis of Eatonton and Rufus Yoder of Montezuma are also serving as directors for the GA ACCM.

Scott Glover of Clermont was also voted in as a Statewide Director for Georgia Milk Producers at the 2010 Georgia Dairy Conference on February 1, 2010. Glover will replace the current seat held by Henry Cabaniss of Maxeys. Cabaniss has served as a director of Georgia Milk Producers for over three decades. He also received the 2009 Friend of the Dairy Industry Award at the conference. Cabaniss was recognized for his long-term dedication and service to the dairy industry of Georgia.

RISK MANAGEMENT CLASSES FOR MILK AND FEED THIS MONTH

On Tuesday, March 16, 7 PM, Dr. John Van Sickle will be starting a new Dairy Risk Management class which will originate in Mayo, FL, but can be available through interactive video (2-way sight and sound) to several Extension offices in Georgia. Dr. Van Sickle teaches about the futures market at UF and in this class using a real-time simulation program, FACTsim, which lets you practice making trades using futures and options without gaining or losing real money. There will be a 4-month introductory program, after which class members are invited to join the on-going Risk Management class. Contact Curt Lacy in Georgia (229-386-3512 or clacy@uga.edu) if you are interested in attending by March 10, so interconnections can be set up in advance.

PROPERTY RIGHTS AND LIABILITY ISSUES WORKSHOP

Georgia Farm Bureau will host a free workshop on March 30 on the issues of landowner's property rights when the public visits a farm. This workshop will run from 9 a.m. until noon. A GFB Insurance Company representative will answer questions about insurance coverages, and Joel McKie, an attorney who specializes in agricultural liability, will cover the legal aspects of premise liability. RSVP by March 26 to attend the workshop by calling 800-342-1196 or emailing Brandon Ashley at btashley@gfb.org.

UPCOMING EVENTS

March 10-11, 2010
SUDIA Annual Meeting
at Renaissance
Concourse Hotel
Atlanta Airport
Atlanta, GA
404-209-9999

March 16, 2010
Ag Day at the Capital
Atlanta

March 30, 2010
GFB Workshop on
Property Rights and
Liability Issues at GFB
Home Office, Macon

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