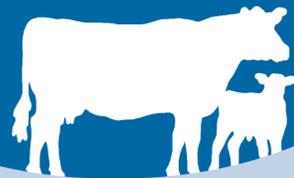


Guide To Thermoduric Management

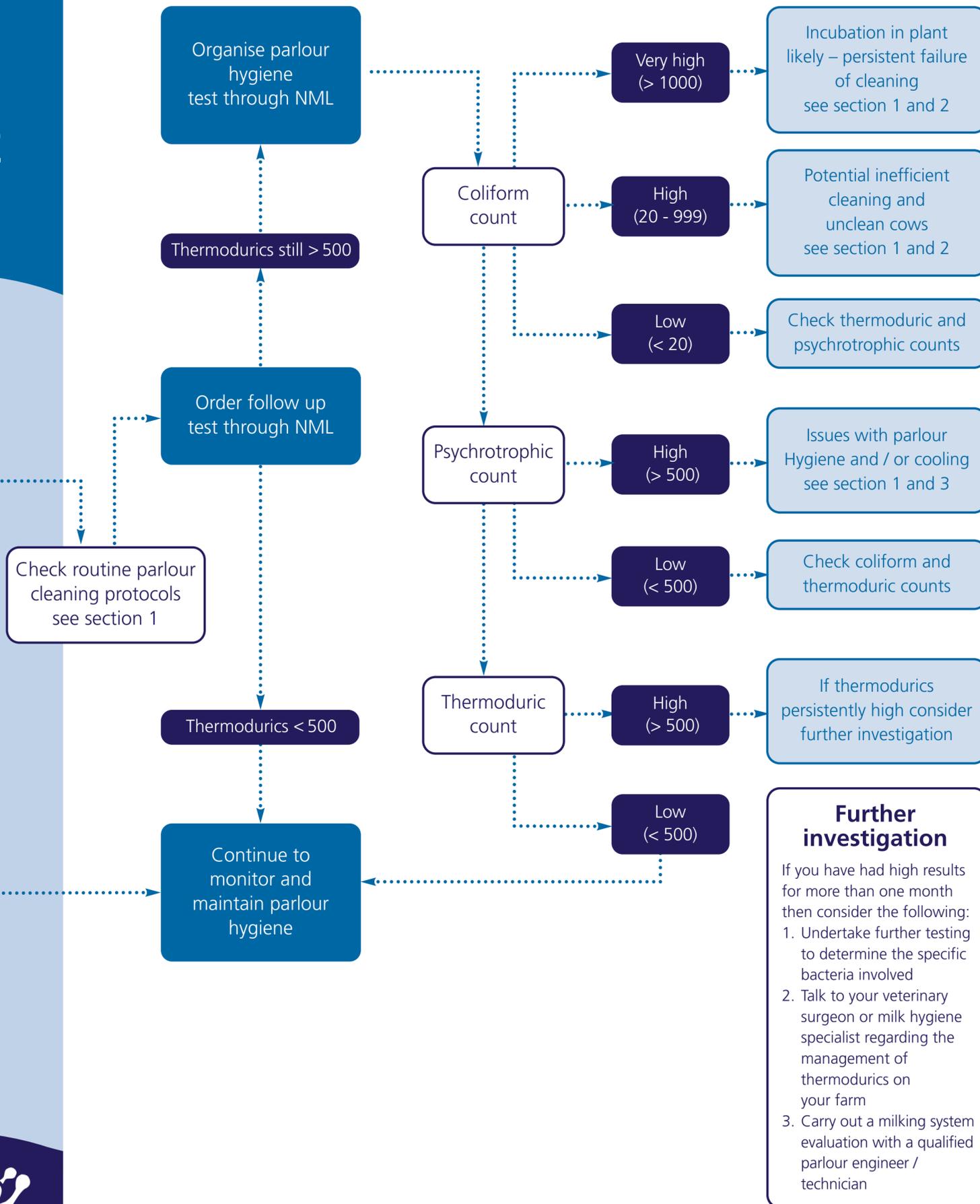


Thermoduric count > 500



Thermoduric count < 500

To contact NML call 01902 749920



- ### SECTION 1 Parlour cleaning
1. Check wash chemical usage and frequency especially acid wash
 2. Check water temperature of all wash phases and water volume
 3. Ensure length of wash circulations is adequate
 4. Check water quality, (non-mains or bore hole)
 5. Is sanitiser/disinfectant used post rinse?
 6. Check cleaning of dump lines and buckets
 7. Check pumps, gaskets, rubber pipes and liners for damage/wear
 8. Check airlines and moisture traps
 9. Visual inspection of milk transfer lines, receiver vessel, milk pump, plate cooler and cluster
 10. Is milk filter refreshed prior to wash cycle?

- ### SECTION 2 Cow cleanliness
1. Assess cow cleanliness
 2. Keep udders and tails trimmed regularly
 3. Is pre-milking teat preparation used and effectively?
 4. Check parlour surfaces and metalwork are clean and free of dust.
 5. Check clusters are thoroughly cleaned before reattaching
 6. Check cleanliness of milk filter/sock
 7. Check cubicle and bedding cleanliness
 8. Consider other environmental sources e.g. tracks or gateways
 9. Incidence of clinical mastitis

- ### SECTION 3 Refrigeration and wash
1. Check cooling system is working effectively
 2. Check milk temperature gauge is working
 3. How long does it take for milk to be cooled down to 4°C?
 4. Check pre-milking teat preparation
 5. Visually check that the tank is washing correctly

Further investigation
 If you have had high results for more than one month then consider the following:

1. Undertake further testing to determine the specific bacteria involved
2. Talk to your veterinary surgeon or milk hygiene specialist regarding the management of your farm
3. Carry out a milking system evaluation with a qualified parlour engineer / technician