

# British Columbia Goat Association

## Home Milking Best Practices: Check list

BCGA recommends reading the following link  
[Udder Preparation for Raw Milk](#) before using this check list.

### Doe Preparation and Testing

- Barn is clean/well bedded to prevent build up dirt/manure on goats udder
- All does have routine foot care
- Brush does before milking, dairy clip to prevent long hair on udder
- Routine Standard Plate Count and Coliform test
- Does test free of following diseases:  
| Listeriosis | | Salmonella |  
| E. coli 0157:H7 | Campylobacter |

### Equipment

- Sanitize** all milking equipment **before** milking
- Ensure milking utensils are **food safe**
- Wear nitrile or similar gloves to prevent spread of bacteria
- Clean** all milking equipment **after** milking - detergent and sanitizer

### Milk Cloths

Disposable: Do not reuse

Reusable:

- Washing with detergent and sanitizer
- Wash in Hot water above 140° F
- Use dryer on High heat drying cycle

### Milk Room

- Separate area for milking from where goats are housed
- Milk room and Milk stand are cleaned after each milking
- Milk room and stand ideally constructed of impervious material

### Pre/Post Milking Udder Cleaning Procedure to Reduce Pathogens

- Predip
- Wash clean/dry
- Fore strip to check for abnormal milk
- Check orifice to ensure they are clean
- Start milking within 90 seconds from predip/wash/dry
- Teat Dip immediately after milking

### During and After Milking – Milk Handling

- Ensure milk pail is covered before, between and after milking
- Strain milk with approved strainer and food safe equipment into final food safe container
- Chill milk immediately to 4c or less