Dairy Farm Milking Parlor Checklist

Daily Operations

DATE	MILKING SESSION (AM / PM)	OPERATOR
____ / ____ / _____		

PRE-MILKING SETUP

- [ ] Parlour floor clean and dry
- [ ] Milking units checked and assembled
- [ ] Pulsators functioning correctly
- [ ] Vacuum level correct
- [ ] Teat dip and paper towels ready
- [ ] Milk filter replaced
- [ ] Bulk tank clean and cooler running
- [ ] Pre-milking sanitiser rinse completed

COW PREPARATION (PER COW)

- [ ] Udder checked for signs of mastitis
- [ ] Foremilk stripped (3 squirts per quarter)
- [ ] Teats pre-dipped and wiped
- [ ] Individual towel used per cow

MILKING PROCEDURE

- [ ] Cluster attached within 60-90 seconds
- [ ] No air leaks around teat cups
- [ ] Milk flowing evenly from all quarters
- [ ] Automatic detachers set correctly
- [ ] No over-milking (units removed promptly)
- [ ] Teats post-dipped after removal

POST-MILKING

- [ ] All cows milked and returned
- [ ] Treated cows milked separately
- [ ] Parlour floor washed down
- [ ] CIP wash cycle started
- [ ] Bulk tank temperature dropping
- [ ] Any mastitis cases recorded

NOTES

Cows treated or withheld _____

Equipment issues _____

Notes

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