

# **MILKING AND MASTITIS MANAGEMENT**

On-farm Coach – Session 4

## SESSION 4: CUPS ON (MUST DO)

### Instructions:

Complete “Cups on” online module on Enlight.

Print this page for use during the fourth on-farm coaching session – use the below to as a guide for your coaching.

#### Preparing the dairy, bringing the cows in, post-milking teat disinfection and cups off

- ☐ Supervise employee undertaking tasks from previous on-farm coaching sessions.

#### Cow marking

- ☐ Discuss cow marking and separation of milk from cows under treatment, including:
  - Pointing out white boards, blackboards, diaries or other treatment records
  - Pointing out any written protocols for cow marking
  - Pointing out any computer alerts for cows under treatment (if applicable)
  - Point out markings on a cow that tell if she should not be milked into the vat

#### Recognising agitated cows

- ☐ Discuss potential danger of being kicked and demonstrate how to minimise risk.

#### Pre-milking teat preparation

- ☐ Point out how to tell if a cow needs to have her teats washed and then demonstrate both washing and drying of teats.
- ☐ Supervise employee washing and drying teats on at least 5 cows. Provide feedback as required.

#### Cups on

- ☐ Demonstrate how to correctly put cups on, including:
  - How to hold the milking cluster
  - How to initiate vacuum
  - Putting cups on to minimise air flow and cup slip
  - Observing rapid and sustained flow in the claw bowl indicating good let down
- ☐ Supervise employee putting cups on at least 20 cows. Provide feedback as required.
- ☐ Point out any cup slip and demonstrate how to correct it.

#### Cups on for marked cows

- ☐ Demonstrate how to identify and put cups on a three-teater (if applicable).
- ☐ Demonstrate how to correctly connect a test bucket (if applicable) and flush cups.
- ☐ Supervise employee correctly connecting a test bucket (if applicable) and flush cups once removed.
- ☐ Discuss what to do if the employee accidentally milks a treated cow into the vat.

## SESSION 4: COACHING QUESTIONS (OPTIONAL)

The following are some suggested discussion points from the online module to have with your employee.

Questions	Suggested answers
Why is it so important to have a calm relaxed and consistent atmosphere in the dairy at milking time?	<ul style="list-style-type: none"> <li>• We cannot force milk from a cow with vacuum</li> <li>• The cow must give freely of her milk (milk let down)</li> <li>• Cows with poor milk let down have: <ul style="list-style-type: none"> <li>○ Lower milk production</li> <li>○ More teat damage (leading to mastitis)</li> <li>○ Take longer to milk</li> </ul> </li> <li>• Let down requires a cow to be calm and relaxed</li> </ul>
What are signs of a good milk let down?	<ul style="list-style-type: none"> <li>• A cow that is leaking milk before cups go on</li> <li>• Plump teats</li> <li>• Rapid and sustained flow once the cups go on</li> </ul>
What are some reasons why a cow's milk can't go into the vat?	<ul style="list-style-type: none"> <li>• Being under treatment with antibiotics or other medications</li> <li>• Being recently calved (first 8 milkings)</li> <li>• If she has abnormal milk (e.g. mastitis, blood)</li> </ul>
What should you do if you think a treated cow's milk has gone into the vat when it shouldn't have?	<ul style="list-style-type: none"> <li>• Remove the cups</li> <li>• Stop milking</li> <li>• Stop flow of milk to vat if possible</li> <li>• Write down the cow's number</li> <li>• Notify your on-farm coach or supervisor immediately</li> </ul>
What happens if milk from a treated cow goes into the vat when it shouldn't have?	<ul style="list-style-type: none"> <li>• If antibiotic residues are found by a milk factory a farmer may receive a large financial penalty</li> <li>• Even a very small amount of milk from a treated cow may cause a positive test result</li> <li>• Most milk factories will test milk before it is collected for free if it is suspected that a mistake has been made</li> </ul>
Why is it important to put cups on clean and dry teats?	<ul style="list-style-type: none"> <li>• To minimise bacteria on teats and prevent mastitis</li> <li>• To maintain food safety and milk quality</li> <li>• Milk filters do not remove bacteria, only larger contamination</li> <li>• Pasteurisation does not kill all bacteria, only those that make people sick.</li> <li>• Spoilage bacteria may not be killed by pasteurisation.</li> </ul>
Why do we need to dry teats after washing them?	<ul style="list-style-type: none"> <li>• Bacteria are good swimmers</li> <li>• The more water near the teat end the higher the risk of mastitis</li> <li>• Water can mobilise bacteria making it easier to enter the teat canal.</li> </ul>