

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