

Chisholm Family Farm
Procedures for Producing, Handling, Packaging, and Distribution of Raw Milk

We adhere to Raw Milk Act of Nebraska

Milk Station Location & Cleanliness:

We milk our cows in a milking parlor located in the white barn. The milking stanchion consists of the three wooden headcatches, washable walls and ceiling, and a concrete floor. The floor and walls are washed with water (and Biokleen detergent if needed) after each milking, leaving a sanitary milking environment. The immediate surroundings of the dairy are kept in a clean, neat condition to prevent breeding of flies and rodents. Milking, milk handling, and milk distribution are the main uses of the building, and other livestock is kept out. We do not use fly sprays.

Containers & Utensils Used:

We milk into sanitized stainless steel buckets through sanitized silicon tubing. The silicon tubing inhibits the growth of bacteria. The milk is then poured through a filter to catch any sediment and into our bulk tank for quick cooling. We milk using a small vacuum pump machine. This keeps the milk from ever being exposed to any possible contamination as it goes directly from the teat, through the sanitized tubing, and into the stainless steel bucket.

Chilling Method Used:

Milk is quickly chilled using our 200 gallon bulk tank. It is turned on once the first milk is poured in and it cools it within minutes.

Bottling Method and Cleaning Method:

Milk is bottled into ½ gallon glass mason jars directly from the tap on the bulk tank. The milking buckets, claws, tubing, filter, etc. are manually cleaned. All milk-contact surfaces (milking machines, buckets, pipelines, etc) are washed and sanitized so as to remove all milk residue, dirt, and milkstone using Biokleen products and a natural milk stone remover when needed. Before milking all equipment is assembled, washed, and hot water rinsed before use. Since our milking parlor and milk room were created in the barn we double wash to because it is not a dust-free area.

Milking Schedule:

We milk once daily beginning each morning at approx. 5:30 am.

Teat Cleaning Method and Disinfectant Used:

The flanks, udders, and tails of all milking animals are free from visible dirt at the time of milking. All brushing is completed before milking commences. Teats of animals are disinfected using an iodine-free botanical teat dip (Teat Saver from Crystal Creek) before milking. Teats are fore-stripped to stimulate milk letdown and to screen for clinical mastitis (abnormal milk). The CMT (California Mastitis Test) is used daily to further screen for clinical or subclinical mastitis and/or elevated cell counts. We wear clean outer garments while milking or handling milk, milk products, containers, utensils or equipment.

Animal feed during milking:

The cows are fed a minimal amount of grain (less than 4 lb) during milking. This is the only grain fed to our grass-based dairy cows and it is done for two reasons. First, a high quality mineral supplement is mixed into the grain which assures the lactating cows are getting all of the appropriate minerals to maintain their health. Second, our lush prairie grasses are extremely high in protein and the grain helps balance the protein-energy ratio. Excess protein is excreted as uric acid in the cow's urine and milk. Uric acid in milk creates an "off tasting" milk.

Bottling & Distribution

Milk Storage Temperature:

Milk is stored at a temperature between 32 and 38 degrees F.

Any milk that has been exposed to improper handling and refrigeration will be discarded.