

## Demonstrate knowledge of, evaluate, and monitor, on-farm milking plant cleaning procedures

**Level** 3

**Credits** 2

**Purpose** People credited with this unit standard are able to demonstrate: knowledge of on-farm dairy cleaning procedures, and hot and cold wash components; evaluate a specified farm dairy's cleaning procedures; and monitor on-farm dairy cleaning procedures.

**Subfield** Agriculture

**Domain** Dairy Farming

**Status** Registered

**Status date** 24 August 2007

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**Entry information** Open.

**Accreditation** Evaluation of documentation and visit by NZQA, industry and teaching professional in the same field from another provider.

**Standard setting body (SSB)** Primary Industry Training Organisation

**Accreditation and Moderation Action Plan (AMAP) reference** 0052

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### Special notes

1 Legislation includes but is not limited to – Health and Safety in Employment Act 1993, and Hazardous Substances and New Organisms Act 1996.

2 References  
*NZCP-1, New Zealand Dairy Industry Farm Dairy Code of Practice*, New Zealand Food Safety Authority, ISBN 0-908946-00-7, referred to as the code of practice.  
*DPC 2: Animal Products (Dairy) Approved Criteria for Farm Dairies*, referred to as DPC 2. Available from the NZ Food Safety Authority website, <http://www.nzfsa.govt.nz>.

- 3 *On-farm quality management procedures* refer to the documented procedures for farm dairy hygiene practices, which must meet legislative and dairy company requirements. On-farm quality management procedures are available from all dairy companies.
- 4 Detergents and sanitisers used must be approved by the Ministry of Agriculture and Fisheries. This information is found on the product label.

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## Elements and performance criteria

### Element 1

Demonstrate knowledge of on-farm dairy cleaning procedures, and evaluate a farm dairy's cleaning procedures.

#### Performance criteria

- 1.1 The steps in on-farm dairy cleaning procedures are described in terms of their contribution to milk quality, and in accordance with on-farm quality management procedures.
- 1.2 Approved detergents and sanitisers used in milking machine cleaning are described in terms of their functions and properties, and relevant detergents and sanitisers are identified to match the properties of milk residue.  
  
Range           detergents include but are not limited to – alkali, acid.
- 1.3 The cleaning procedures for a farm dairy are identified and evaluated for consistency with on-farm quality management procedures.

### Element 2

Describe and monitor the hot wash component of on-farm dairy cleaning procedures.

#### Performance criteria

- 2.1 The procedure used to determine hot wash temperature is described, and hot wash temperature is recorded in accordance with on-farm quality management procedures.
- 2.2 Dump temperature of the recirculated hot wash is determined in accordance with on-farm quality management procedures.
- 2.3 The thermometer used to measure temperature is in accordance with on-farm quality management procedures, and meets code of practice approval requirements.

### **Element 3**

Monitor the cold wash component of on-farm dairy cleaning procedures.

#### **Performance criteria**

- 3.1 Cleaning in place (CIP) tub is continually observed while filling with cold water to ensure volume matches the requirements stated in the code of practice.
- 3.2 Detergent concentration used is consistent with manufacturer's specifications for a cold wash.

### **Element 4**

Monitor on-farm dairy cleaning procedures.

#### **Performance criteria**

- 4.1 Wash times are checked to ensure flow rate is consistent with requirements stated in the code of practice.
- 4.2 Jetter flow rates, and flushing pulsator function, are monitored to ensure operating consistency with manufacturer's specifications.
- 4.3 Safety equipment is worn in accordance with health and safety requirements.

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#### **Please note**

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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#### **Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.