

### Milk Collection and Dispatch Procedure at Bulk Milk Cooler (BMC) with AMCU-PC 11 January 2016

### **Objective**

To facilitate the milk collection personnel at the bulk milk cooler (BMC) centres to follow the correct procedure for collection of safe and superior quality milk in the shortest possible time.

#### **Activites**

- 1. Milk Collection
- 2. Milk sampling and testing
- 3. Milk Chilling in BMC
- 4. Cleaning of BMC/Cans/Sample bottles etc.
- 5. Tanker loading and dispatch of milk to CC/dairy plant

WHAT / STEPS	HOW/ STANDARDS
1. Preparatory activities	1.1. The BMC In-charge and operator should report at least one hour before the notified time of milk collection.
	1.2. Clean and sanitize all milk collection accessories prior to milk collection.
	1.3. Ensure use of clean sample bottles for milk samples.
	1.4. Keep sample bottles upside down without capping in the cleaned sample tray and allow bottles to dry. Bottle caps also be allowed to dry in clean and dry place.
	1.5. Do not keep milk samplers, plunger or any other articles on the floor. Put these on the shelves.
	1.6. Ensure that nylon sieve and nylon/ muslin cloth used for milk filtration is clean and not damaged.
	1.7. Organize the milk reception place properly and ensure that printer stationery and other necessary articles such as chemicals, reagents, cleaning agents and sanitizers are in place.
	1.8. Ensure that all the chemicals/reagents being used are under their expiry period.



WHAT / STEPS		HOW/ STANDARDS
	1.9. Maintain go	od personnel hygiene as under:
	all 1	washing on a frequent basis, especially at times after the employees use the rooms/toilets and also prior to milk tion.
	1.9.2. Repor	et to work in good health, dressed in clean es.
	1.9.3. Maint	ain short trimmed fingernails regularly.
	or son suffer	handling milk if there are any open wounds res especially on the hands and arms or if ring from cough/cold or sneezing. Treat and age wounds and sores immediately.
	coveri collar	must be trimmed and kept short, noting the forehead and not touching the shirt at the back (for men). For women hair must is be tied.
	1.10. Chec.	k cleanliness for the following:
	1.10.1.	Milk collection accessories: There should not be any visible fat stains, should be dust free and odour less. Follow the cleaning steps if there is any equipment/accessory which has visible fat stains or odour.
	1.10.2.	<b>Sample Bottles</b> : Always ensure use of clean sample bottles for collecting milk samples. Keep sample bottles up side down without capping in the cleaned sample tray and allow bottles to air dry. Bottle Caps must also be allowed to air dry in clean and dry place.
	1.10.3.	<b>Nylon sieve/nylon cloth</b> used for milk filtration should be clean odour free and not damaged.



WHAT / STEPS	HOW/ STANDARDS
	1.10.4. <b>Bulk milk cooler and connected equipment</b> (Detailed CIP has to be carried out post the time of tanker dispatch)
	1.10.4.1. Inspect the BMC tank for proper cleanliness particularly -dipstick and dipstick socket, tank corners, agitator paddles (especially under the paddle). Presence of dust, particles, insects, deposition of milk solids should be removed with necessary cleaning-in-place (CIP)and thorough rinsing with hot water.
	1.10.4.2. Check dump tank, connected pipe lines, milk pump (from outside without opening it), valves, unions, rubber gaskets to ensure proper cleaning.
	1.10.4.3. Check that milk pump seal is not leaking during operation.
	1.10.4.4. Drain water if any, from the BMC.
	1.10.4.5. Fix valves and strainers/filters in the proper position. Ensure that strainers /SS screens are not torn or damaged.
	1.10.4.6. Check the milk lines (SS Pipeline) and milk pump for any leaks by pumping water.
	1.11. The BMC In-charge and operator should maintain high standard of general cleanliness and upkeep for BMC area:
	1.11.1. Ensure that 'No smoking', 'No tobacco chewing' and 'No spitting' signs or posters are displayed



WHAT / STEPS	HOW/ STANDARDS
	inside the BMC covered area at conspicuous places.
	1.11.2. Keep stray dogs/cats away from the milk reception area.
	1.11.3. Ensure that the BMC has adequate protection from birds, rodents, pests, lizards, insects, etc.
	1.11.4. Keep the surroundings clean by ensuring that there is no accumulation of waste and water around the BMC.
	1.11.5. Ensure that the milk collection area is not used for washing hands and 'Hand washing' signs or posters are posted at appropriate locations around the BMC.
	1.11.6. Do not let the unwanted material to get accumulated at the work place.
	1.11.7. Spray approved disinfectants around the milk collection area at the end of each shift (do not store disinfectants near milk collection area).
	1.11.8. Ensure that no loose wires are hanging in the milk collection area. All wires must be neatly clipped together.
	1.11.9. Ensure that the BMC flooring at all times is free from cracks, crevices and free from water accumulation.
	1.11.10. Ensure that all drains are free flowing and that there is no accumulation of water/milk/any other material.
	1.11.11. Ensure that wall and ceilings are free of cobwebs and loose chips of paint or any building material.



WHAT / STEPS	HOW/ STANDARDS
2. Checks	EMT and Milk Analyzer
before starting milk	2.1 Keep the EMT/ Milk Analyzer connected to battery.
collection	2.2 Ensure that the computer, printer, UPS and the electronic weigh scale function properly.
	2.3 Prior to milk collection, switch on the milk tester/milk analyzer and allow it to warm up for at least 30 minutes.
	2.4 Check and calibrate the EMT/ milk analyzer with control sample.
	2.5 Record the variation, if any and inform the supervisor for advice. Follow the supervisor's advice to proceed further.
	2.6 Make a note in the log book for any action performed to correct the calibration of the EMT.
	2.7 Perform pre-operational procedures for the milk tester/milk analyzer such as de-aeration of syringes and zero check as detailed in the supplier's user manual.
	Electronic Milk Weighing Scale
	2.8 Ensure that proper power supply and earthing is available to the electronic weigh scale.
	2.9 Ensure that the balancing knobs of the weigh scale are firmly placed on the leveled surface/floor and weigh scale platform is leveled.
	2.10 Switch on the electronic weigh scale and allow it to warm up for at least 30 minutes, before starting milk collection.
	2.11 Check the accuracy of the Electronic weigh scale with known weights and record correction factor in the log book in case of variation.
	2.12 Ensure that the electronic weigh scale is certified



WHAT / STEPS	HOW/ STANDARDS
	annually by the Legal Metrology Department.
	2.13 Ensure that the electronic weigh scale is set to auto tare.
	Bulk Milk Cooler and connected equipment
	2.14 Use the calibrated dip-stick provided with BMC to get a most/ near accurate measure of milk in the BMC tank.  Preserve the calibration chart with care.
	2.15 Please note that the calibrated dip-stick and the corresponding calibration chart are specific for each BMC and using these for measuring milk in other BMCs will give a wrong reading.
	Electrical/ Mechanical
	2.16 Check power supply voltage from the stabiliser (For single phase- 220-240V; or three phase 420-440V). In case of low voltage operate the DG set.
	2.17 Keep a rubber mat on the floor in front of the electrical panel board (this ensures that electrical shocks are avoided if earthing fails).
	2.18 Ensure that earthing pits are providing proper earthing. Regular check of water level in the earthing pit has to be carried out on weekly basis. Check the power supply meter and note the reading on a daily basis for each shift (morning and evening).
	Diesel generator (DG set)
	2.19 Check the acid level in the battery, engine oil level in the generator sump and diesel level in the fuel tank using their respective dipstick. If the level falls below the minimum mark on the dipstick then put distilled water, engine oil and diesel respectively into battery, generator sump and fuel tank.



WHAT / STEPS	HOW/ STANDARDS
WHAT / SIEPS	2.20 Visually check the belt tension and condition of the belt (wear and tear).
	2.21 Visually check for oil/water leakages in the packing/gaskets (used to prevent oil/water leakages) and in the pipelines.
	2.22 Run the DG set on 'no load' for 5 minutes daily to ensure its readiness after switching it on and record the daily operational load, hours run in the DG log book.
	Refrigeration unit attached to the BMC
	2.23 Perform a trial run of the compressor before milk collection. View the flow of gas through the sight glass.
	2.24 Check oil level in the compressor before starting the unit.
	2.25 Keep all the doors/ window shutters of the BMC centre open while running the compressor for proper air circulation.
	2.26 Check whether the condensing unit is warm or not.
3. Milk Collection activities	Milk Collection  3.1. Ask pourer members to follow in a queue.
	3.2. Start milk collection at the scheduled time daily both morning/ evening.
	3.3. Advise milk producers to filter milk using a clean filter and bring filtered milk in covered SS vessels.
	Milk Collection, Sampling and Testing 3.4. Check the milk for any extraneous material such as dirt, hair, dead flies, straw etc. and educate the producer.



WHAT / STEPS	HOW/ STANDARDS
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	3.5. Advise milk producers to filter milk using a clean filter before bringing to collection centre.
	3.6. Check the milk for presence of adulterants organoleptically and if suspected, keep it aside for test. Reject the milk if found adulterated.
	3.7. Avoid contact with milk during milk collection.
	3.8. Gently stir the milk in the producer's vessel before drawing the sample in a sampling bottle.
	3.9. Draw the milk sample from the member's container and pour in the sample bottle carefully so as not to spill milk.
	3.10.Operate the PC-AMCU complete with EMT or Analyzer & EWS on auto mode only.
	3.11.Steps – If AMCU (EMT REIL) is available
	3.11.1. Operate the system in auto mode only.
	3.11.2. Tare the electronic weigh scale and ask member to pour milk in the container kept on the weigh scale.
	3.11.3. Record the milk quantity with the member code in the system.
	3.11.4. Test the milk sample for Fat% using EMT.
	3.11.5. Pour the milk sample in the Lactometer Jar carefully and take the LR reading with the help of caliberated lactometer.
	3.11.6. Record/ capture on DP %Fat test results from EMT, LR reading and milk quantity by EWS.
	3.11.7. Generate and hand over the milk bill slip to the member.



WHAT / STEPS	HOW/ STANDARDS
	3.12. Steps – If AMCU with Milk Analyzer is available
	3.12.1. Operate the system on Auto mode only
	3.12.2. Select the member code.
	3.12.3. Tare the electronic weigh scale and ask member to pour milk in the container kept on the weigh scale.
	3.12.4. Enter the member code and record/ capture test data of milk sampel for Fat & in the system against the member code.
	3.12.5. Run the programme to generate the producer milk receipt.
	3.12.6. Take out and hand over the slip the member.
	3.13 Ensure that containers used by members to bring milk are clean preferably of SS and with cover.
	3.14 Advice producers not to bring milk in plastic containers/jerry cans / empty containers of paints/mobile etc.
	3.15 Keep sanitized filter cloth, at least two in spare, to immediately replace the filters that have accumulated dirt and extraneous matter during use.
	3.16 Ensure that the correct identification code of the producer whose milk is being weighed / tested is captured into the computer.
	3.17 Ensure that the milk producer receives the printed transaction slip of the milk poured as an acknowledgement.
	3.18 Retest the milk if required, at the request of the producer but this should not become a practice.
	3.19 Record the results of all the retests in a log book.



WHAT / STEPS		HOW/ STANDARDS
	3.20	Bring such issues to the notice of your supervisor.
	3.21	Follow this procedure to test the milk brought by the next milk producer in queue.
	3.22	Keep a track of average milk quantity poured by individual member both morning/evening to check mixing of evening milk with morning deliveries or visa versa.
	3.23	Fix and follow regularly milk collection timings both morning /evening.
	3.24	Display collection timing/ procurement rate at PI notice board.
	3.25	After milk reception, resolve the disputes/complaints, if any, of the producer/s as per the guidelines given by the office.
	3.26	Take a print-out of the shift-end summary at the close of each shift.
	Opera	tion of Bulk Milk Cooler during milk collection
	3.27	When the balance tank is half full, open the valve of the milk line and switch on the pump to transfer milk into the cooling tank of the BMC.
	3.28	For effective mixing and cooling of milk, start the compressor/bulk milk cooler when the level of milk touches the agitator blades.
	3.29	Never run the BMC when the milk collected is too less to cover the agitator blades. It might lead to ice formation at the bottom of the tank which is undesirable.
	3.30	Check the voltmeter reading to see that sufficient voltage is available.



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WHAT / STEPS		HOW/ STANDARDS	
	3.31	Operate the 'MAINS ON' switch provided on the over of the control panel. Ensure that the panel door is closed.	
	3.32	In BMCs of 2 KL capacity and above, see if the compressors start automatically, one after the other, within an interval of a few seconds.	
	3.33	Check the temperature of milk and record it in a log book once every 30 minutes.	
	3.34	Ensure that the cover of the BMC tank is closed to prevent heat gain to milk and also to prevent any extraneous matter from getting into the milk.	
	3.35	Switch on the DG set when there is power failure or low voltage supply.	
	3.36	When the BMC is put in the auto mode, it switches off at the set temperature of 4°C and then restarts at 6°C or at set temperature.	
	3.37	If the BMC is in the manual mode, start and switch off the BMC manually as and when required. BMC operation on the manual mode should be avoided as far as possible.	
	3.38	Note the time required for chilling of milk in the BMC. In case this time exceeds the stipulated standards, inform the supplier's representative (if the BMC is under the warranty period) or else the AMC contractor as well as the officials of the Controlling Office.	
	3.39	Be vigilant about the noisy running and abnormal vibration. Also check the equipment for worn-out parts. Immediately inform the service engineer and the Controlling Office	



WHAT / STEPS	HOW/ STANDARDS		
	Operation of the refrigeration unit		
	3.40 Follow the manufacturer's instructions regarding the operation and maintenance of the compressor/condenser of the BMC.		
	3.41 Compressors are designed to operate at 4°C. Take care that the temperature of milk in the BMC does not fall below 4°C as this can cause the liquid refrigerant to flow into the compressor which could be dangerous.		
	3.42 Check the refrigerant through the sight glass 15 minutes after the unit is in operation. The refrigerant should be clear and not foaming. If there is foaming, call the service engineer to add refrigerant in the compressor.		
	3.43 Do not start the compressor when it trips due to internal heat sensing relay. Wait for the compressor to cool and then restart.		
	3.44 It may take 30 to 180 minutes to restart, depending on the internal heat. Starting the compressor in a tripped condition, may lead to further overheating and can result in compressor failure.		
	3.45 Clean the air-cooled condenser every 10 to 15 days to remove the dust particles that clog the air passages. In dusty villages/locations, the condenser will require more frequent cleaning.		
	3.46 Clean the fan and coils preferably using air blowers as these clean without damage to the condenser fins. A soft brush may also be used taking care to apply gently over the fins.		
	3.47 Do not use any chemical or cleaning agent to clean the condenser.		



WHAT / STEPS		HOW/ STANDARDS
	Operation of DG Set	
	3.48	Follow the manufacturer's instructions regarding the operation and maintenance of the DG set.
	3.49	Do not keep the starter motor engaged for more than 10 seconds.
	3.50	Allow the starter motor to rest for 30 seconds between two consecutive runs.
	3.51	Apply a minimum load of 60% within 2 to 3 minutes after starting the engine. Prolonged operation at light loads during the early life of the engine can cause the lubricating oil to enter into the exhaust system.
	3.52	Take care to avoid spilling of oil and grease on the V-belt, since this will cause the belt to slip.
	3.53	Remove the entire load before stopping the engine. Check the vibration before switching off.
	3.54	Run the DG set on 'no load' for 2 to 3 minutes before switching it off.
	3.55	Record the details of the various operations, diesel consumption, maintenance problems, if any, and the trouble-shooting carried out/corrective actions taken, preventive maintenance and repairs, in a log book.
4. Post milk collection activities	4.1.	Check and record the milk temperature during storage and fill all the entries in the log book.
activities	4.2.	In the auto mode, the BMC switches off automatically once the milk temperature touches $4^{\circ}\text{C}$ and restarts at $6^{\circ}\text{C}$ .
	4.3.	In the manual mode, ensure that the temperature of milk remains between 3°C to 4°C by manually operating the on-off switches of the BMC after monitoring the temperature of milk.



WHAT / STEPS		HOW/ STANDARDS
	4.4.	Switch off the geyser and the DG set (if running) till the next reception cycle.
	4.5.	Record the 'dip-stick' reading for the milk level, in the log book. Calculate the equivalent quantity of milk based on the approved calibration chart.
	4.6.	Take a printout of the shift summary reports from the computer. Find the total weight of the milk poured in the bulk milk cooler entered in the Summary Report. Compare this figure with the quantity as per dip-stick reading.
	4.7.	Clean the milk testing equipment (EMT/UTMA) with EDTA/plain water/chemicals following the instruction manual/ guide.
	4.8.	Ensure that the testing equipment is properly switched off. Wipe it dry with a clean cloth.
5. Loading the milk into	5.1.	Record the time of arrival of the milk tanker at the BMC centre.
Tanker from BMC tank	5.2.	Ensure that milk tanker and the milk hose is properly cleaned and sanitized.
	5.3.	Switch on the BMC agitator; check the temperature of milk in the BMC tank. Allow the BMC milk content to agitate for 2 minutes and stop the agitator.
	5.4.	Take out the dipstick and arrive at weight of milk from the BMC calibration chart. Check this quantity with shift report quantity obtained from the PC.
	5.5.	Collect half litre of thoroughly mixed milk for sample testing and quality monitoring checks.
	5.6.	Test the part of milk sample for the designated parameters (fat, SNF, sediment tests etc) as per office instructions.



WHAT / STEPS		HOW/ STANDARDS
	5.7.	Milk in the tanker should be loaded by hose provided on the tanker through tanker inlet/outlet valve and non-return valve assembly.
	5.8.	Do not load milk from the manhole.
	5.9.	Remove SS cap from the hose.
	5.10.	Open the manhole slightly for exit of air during filling.
	5.11.	Connect the hose end with milk outlet pipe, union of the pump.
	5.12.	Tighten the connections with the C spanner/ wrench at tanker end & pump end adequately.
	5.13.	Switch on the pump and open tanker inlet/outlet valve.
	5.14.	Ensure that at nowhere milk is leaking from any connections.
	5.15.	Monitor milk level in the tanker and close the pump after BMC milk is loaded in the tanker.
	5.16.	Flush the contents of the BMC into a tanker using clean water.
	5.17.	Close the tanker valve, pump and remove the hose connection from pump and tanker end.
	5.18.	Clean the milk hose with hot cleaning solution and rinse with sanitiser & water. Allow excess water from hose to drain.
	5.19.	Connect the tanker end of hose with tanker inlet/outlet and cap the other end.
	5.20.	Record the following details correctly and legibly in the milk-sheet/ memo/challan and in the log book, after the tanker is loaded:



WHAT / STEPS	HOW/ STANDARDS
	5.20.1. The test result for milk quality for the
	composite sample.
	5.20.2. The quantity of milk loaded.
	5.20.3. The temperature of milk in the tanker.
	5.20.4. Code number printed on the seals in the
	milksheet/memo/challan and in the log book.
	Check for leakages if any.
	5.21. Record in the milk sheet/log book the odometer reading (in kilometres) of the tanker when it reaches/leaves the BMC centre.
	5.22. Record dispatch time of the tanker in Log book.
	Composite Milk Samples for Quality Monitoring by Union/Dairy
	5.23. Take clean sterilized plastic sample bottle of 200 ml capacity.
	5.24. Paste the sticker on bottle with BMC name, sample code and date of sample. Sign the sticker.
	5.25. Fill the bottle with milk sample given above.
	5.26. Close and seal the sample bottle securely and hand it over to tanker driver/receiver.
	<ul> <li>Important Note:         <ul> <li>The BMC composite samples would be carried by tanker driver/ tanker supervisor in a sample box with chill pads/ice cubes to maintain temperature of samples at 4°C.</li> </ul> </li> </ul>
	<ul> <li>The sample from each BMC on route should be collected and sample box at the dispatch point be handed over to QC Laboratory in charge.</li> </ul>
	<ul> <li>The milk from each BMC would be tested for other quality parameters for which testing could not be carried at BMCs.</li> </ul>



WHAT / STEPS	HOW/ STANDARDS	
6. Cleaning	Cleaning Procedure for BMC Units	
Procedure	Tanks may be cleaned manually or with CIP systems. The cleaning procedure under both the system is as detailed below.	
	Manual Cleaning	
	6.1. Clean the system immediately after pumping the milk into the tanker. Also clean the system whenever contamination occurs or is suspected.	
	6.2. Ensure that the milk tank is empty and the refrigeration unit and the milk agitator are in the 'OFF' position during cleaning.	
	6.3. Rinse the interior of the BMC tank and the balance tank immediately after pumping all the milk into a tanker, by spraying luke warm water of about 50 Deg. through a hose pipe and re-circulate this water thoroughly to rinse the pipelines and the milk hose using a pump. Drain the rinse water.	
	6.4. Scrub the interior of the BMC tank and the balance tank thoroughly with detergent solution using a brush.	
	6.5. Clean the outlet connection and outlet valve manually.	
	6.6. Drain this water.	
	6.7. Dismantle all the parts like milk pump including the impeller, impeller casing, piping, valves, inline strainer, and strainers jalli dipstick for hand-washing.	
	6.8. Before carrying out routine cleaning of the tank dipstick should also be removed and put aside carefully.	



WHAT / STEPS	HOW/ STANDARDS
	6.9. Use long handle brushes for cleaning pipes and hose.
	6.10. Take special attention in the areas like out let valve, plunger and plunger rod, dipstick socket corners of the BMC, agitator and paddles (under the paddles) in the BMC during cleaning operation.
	6.11. Rinse with hot (45° C) water.
	6.12. Allow the parts to dry.
	6.13. Assemble all the parts in position.
	6.14. Spray/Circulate cold sanitizer Idophore solution (25 ppm) one hour before taking milk in the BMC tank.
	6.15. Ensure No water is sprayed after sanitization.
	Cleaning – in- place (CIP)
	6.16. Rinse the interior of the BMC tank and balance tank immediately after unloading, with normal water. Drain the rinse water.
	6.17. Scrub the interior of the BMC tank and the balance tank thoroughly with detergent solution using a soft brush.
	6.18. Prepare a cleaning solution in hot water (60 – 70 °C) in the balance tank.
	6.19. Circulate this solution through the pipelines and the milk hose for about 15 minutes to clean the pipelines and drain.
	6.20. Spray hot water (50 – 60 °C) on the interior surface of the BMC tank and the balance tank; circulate through the pipelines/milk hose for 15 minutes and drain.



WHAT / STEPS	HOW/ STANDARDS
	6.21. Circulate normal water through balance tank and the pipelines/milk hose till the drained water indicates a neutral pH.
	6.22. Circulate cold sanitizer Idophore solution (25 ppm) for 5 minutes one hour before taking milk in the BMC tank and drain. Ensure no water sprayed after sanitization.
	Steps to prepare 25 ppm (25 mg/litre) of Iodohore solution
	6.23. Every 100 ml it contains Bi-sublimated iodine 1.6 g Detergent 10g Phosphoric acid 3 g
	<ul><li>6.24. For preparing 25 ppm iodophore solution, approx.</li><li>7.8 ml of the above sanitizer in every 5 litre stock solution is required.</li></ul>
	Pump, valves and pipelines
	6.25. Dismantle the pump including the outside of the impeller casing, piping and valves.
	6.26. Brush all the parts with detergent solution.
	6.27. Brush the valves, pipes and hose with long handle brush.
	6.28. Rinse with hot (45 °C) water.
	6.29. Sanitize all the parts with chlorine/iodophore solution.
	6.30. Assemble all the equipment in position.
	6.31. Allow it to dry.



WHAT / STEPS	HOW/ STANDARDS
	Procedure for cleaning the filter cloth
	6.32. Soak the filter cloth in clean warm water for about 30 minutes.
	6.33. Transfer the soaked filter cloth to hot water-liquid soap solution and wash after 10 minutes.
	6.34. Rinse in clean water, squeeze and dry.
	Procedure for cleaning of milk cans
	6.35. Rinse the cans with normal water.
	6.36. Manually scrub the cans interior/exterior with soft brush and general purpose detergent thoroughly.
	6.37. Rinse and drain the cans with sufficient quantity of hot water to ensure removal of detergent traces.
	6.38. Soak the can lids in lukewarm water and scrub clean with soft brush with detergent.
	6.39. Rinse the can lids with sufficient tap water to ensure removal of detergent traces.
	Procedure for cleaning Sampling Bottles
	6.40. Drain the left over milk in separate container.
	6.41. Soak the sample bottles and caps in the luke warm water/ detergent solution.
	6.42. Clean the bottles with bottle brush and so as to remove all the milk solids adhering to the inside surface.
	6.43. Scrub clean the caps.
	6.44. Rinse both the bottles and caps in cold water.
	6.45. Clean the sample bottle rack and sun dry.



WHAT / STEPS	HOW/ STANDARDS
	6.46. Arrange the uncapped sample bottles in up-side position in the rack and allow drain/dry.
	Cleaning procedure for milk collection accessories
	6.47. Rinse milk collection accessories like collection tray, measures, can strainers, plunger, lactometer jar etc. with normal water.
	6.48. Manually scrub all the accessories interior/ exterior with soft brush and detergents thoroughly.
	6.49. Rinse and drain the water with sufficient quantity of normal water to ensure removal of detergent traces.
	6.50. Keep it upside down position in cool and dry place for drying.