

DISINFECTING SHARED TOUCH POINTS

CHECKLIST FOR INSIDE THE DAIRY

Version 1 – 14 April 2020

What to use

Hot soapy water, APVMA (registered) approved disinfectants or 70% alcohol spray/wipes depending on the surface. Take extra care with electricals and items that may corrode. For more information on disinfectants visit **dairyaustralia.com.au/c19**.

Dairy shed (general)

	Before milking	After milking
Door handles		
Light switches		
Taps and hose nozzles		
Worker amenities (e.g. bathroom/kitchen facilities)		
Pens and writing surfaces		
Medicine storage handles		
Office computer, screen, keyboard and mouse		
Al tank/lid/handles		

In the pit

	Before milking	After milking
Clusters		
Gate handles or drafting gate mechanisms		
Automatic cup remover control pads		
Grain switch		
Test buckets		
Handrails		
Teat disinfectant wands		
Computer, screen and keyboard		
Rotary control buttons/pull cord (if applicable)		
Yard wash taps and hose nozzles		

Date

AM/PM/other (circle)

Signed

In the milk room

	Before milking	After milking
Plant on/off button		
Vat/agitator buttons or control pad		
Vat outlet and valve taps		
Vat hose		
CIP/wash hose connection		
CIP/wash control pad		
Filter		
Vat ladder rails		
Vat lid handle		
Sight glass (if present)		

NOTE

Chemicals used in the dairy must be APVMA approved and used according to label directions (this means household cleaners such as bleach should not be used in the dairy).