



Transforming Lives through Quality Education

DIVISION OF RESEARCH & EXTENSION

Good Cleaning Practices for Milk Equipments

Clean Equipments, Good Milk

Metal containers such as aluminium, stainless steel cans and food grade plastics are recommended to be used by Kenya Bureau of Standards. This is because they are easy to clean. One of the major sources of contamination of milk is the use of equipment which cannot be easily cleaned like jerry cans and buckets made of non-food grade plastic.

Benefits of Cleaning Equipments

Dirty equipments used during milking and storage, can cause milk spoilage. Proper cleaning of milking equipments helps to maintain good quality of milk. Cleaning equipments at the farm following the correct procedure helps to reduce contamination of milk with spoilage bacteria.



Washing an aluminium bucket

Guidelines to Cleaning Milking Equipment

1. Dry clean and remove all loose dirt from containers after use.
2. Wash with hot water (50°C) using a detergent or soap and scouring pad like scotch brite for a short time.
3. Rinse thoroughly with cold water and drain.
4. Dry under the sun on a clean table or rack. Sunlight helps to kill harmful bacteria.



Sun dried aluminium cans

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