

## I Am Counting on YOU

for

## More Good Clean Milk

## YOU CAN DO YOUR PART BY:

Milking clean cows—with clean, dry hands—using clean buckets and cans with smooth seams—and prompt cooling.

## Here's a simple program that works:

- → Rinse all utensils with cool water immediately after using.
- → Wash milk utensils in hot water containing alkali washing powder (not soap) using a stiff brush (not a dish rag).
- → Rinse all utensils in hot water. Store in a clean place bottoms up.
- Sterilize all cans and utensils just before using with a chlorine solution, containing one hundred parts per million of free chlorine, according to manufacturer's directions.
- --- Use a stiff brush to remove dirt and loose hair from flanks and udder.
- --- Wash each cow's udder with chlorine water. Squeeze the cloth dry and wipe udder and flanks of cow.
- → Use a sanitary strainer that filters the milk through single service cotton discs.
- → Cool milk promptly. Water cools seven times as fast as air.

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