

# Recommended Dip Cup Cleaning Protocol



The working environment and handling of dip cups exposes them to many forms of contamination. Commonly, they are prone to contamination from dung and urine splashes, due to the strategic placements used by dairy staff. Contamination may not be obvious when a dip cup is quickly picked up and used.

These guidelines are here to help prevent your dip cups giving host to bacteria such as *Pseudomonas spp.* and other mastitis causing bacteria. Bacteriology testing on a sample of used dip cups has shown presence of these in the past.

Remember: All disinfectants become less effective if contaminated with organic matter.

## Dip Cup Cleaning:

- At the end of each milking, unscrew the dip cup bottle and dispose of any disinfectant inside. Wash all parts thoroughly.
- We recommend that any cleaning is carried out with hot water for a minimum of 20 minutes at 60°C. Do not exceed 75°C. Leave to dry before re-assembling the dip cup for use.
- We do not recommend further dismantling unless stated. i.e. MultiFoamer™ models.
- To maintain a clean dip cup during milking, examine when refilling. If there are any signs of contamination, rinse with clean water and dry with a single-use paper towel.
- Our dip cups are Dishwasher Safe up to 70°C. Do not exceed 75°C. As a minimum, we recommend a 20-minute, 60°C wash.
- Exposure to temperatures exceeding 75°C, such as steam cleaning, will have a detrimental effect; dip cup bottles and tubes will reform and become increasingly brittle. This will greatly reduce service life, functionality, and void warranty.