No Antibiotics in Milk  
2-1-16  
  
Recently, I ran into my Dairy friend, referred to as "milk maiden" at a local farm supply store. We proceeded with a discussion on dairy farm antibiotics. Brought about after my reading and commenting on the farm antibiotics (several articles are listed following this article) I was interested in her dairy situation.  
  
  
During October 2015, I was visiting "Milk Maiden's" dairy farm and found her treating ill milking cow. Generally, their cows are very healthy, but should a cow, such as this one, develop an illness antibiotics are used to treat the illness caused by bacteria, much the same as people.  
  
My question, "just how does your farm prevent the antibiotic treated cows milk from entering milk produced by other healthy dairy cows?" Milk maiden proceeded to outline several precautionary steps used to prevent the treated cows milk from entering (mixing with) The healthy cows milk in the farm bulk storage tank, these were 1 through 4.  
  
1. They and their farms employees have completed a "Dairy Quality Assurance" program. The program emphasized correct site of administration, handling, Storage and reading labels of all antibiotics; as well as, vaccines. Much like our "Beef Quality Assurance".  
  
2. They follow the recommendations of their herd veterinarian for all antibiotics used to treat illnesses in their cows. They have work closely with their veterinarian to develop a valid client patient relationship. There veterinarian is familiar with their herds Health program used for milking cows, Dry cows, heifers along with calves being raised. The procedure is much the same as we may have with our own personal physician.  
  
3. They read and follow antibiotic labels and instructions, which informs them just how and where to administer the correct dosage. Also, just how long the antibiotic will be in the Cows system, stated on the label as withdrawal time.  
  
4. During the withdrawal time period our treated cow wears a "red leg band" as a reminder for the person in the milking parlor, DO NOT Milk this treated cow in our bulk tank. The treated cow is Then milked in a special container and tainted milk is dumped ... NOT USED  
  
Milk Maiden continued to elaborate as to other safeguards employed by their milk Company to keep our milk supply safe. Items one through seven.  
  
1. The bulk milk truck driver upon arrival to pick up their farm milk takes an individual milk sample from their bulk tank before adding their milk to the load. I have witnessed these folks milk truck drivers taking individual milk samples from farm bulk tanks but really did not grasp the full reason as to why until now.  
  
2. Upon arrival at the milk companies processing facility or milk plant, another milk sample is taken before unloading the load of milk. There is not a single load of milk from dairy farms that is not tested. Milk Maiden indicated that milk maybe one of our most tested foods.  
  
3. Should the combined milk from several farms truck load of milk test positive for any antibiotic, (item 5) The plant goes to each farms individual bulk tank sample (item 1) to determine which farm had antibiotic in their milk.  
  
4. A farms individual bulk tank sample is tested regardless, so that each farm can be informed as to the quality of their milk.  
  
5. Should!!! The milk companies processing plant discover antibiotic in the truck load of milk. The entire load, ours along with all other Farms milk is dumped. No tainted milk enters the processing plant.  
  
6. Should an antibiotic be discovered, The farm producing tainted milk maybe fined and receives no pay for their milk. If that farm is a repeat offender, they can be suspended from shipping milk out for a period of time and go through several testing procedures, as determined by the milk Company.  
  
7. Milk at the processing plant is pasteurized. The milk being heated to 160°F for a period of time to kill any organism that may be contained in the milk; thus increasing shelf life.  
  
Milk Maiden indicated regardless of what we (The American family) have heard there are no antibiotic in milk in our grocery store milk cooler or display area. Plus she buys milk at the grocery store just like you and me. Her family's health is important, just like ours.  
  
Milk Maiden's Family are dairy farmers for the second and third generation on the home farm where they milk cows and grow crops to feed their cows, heifers and calves. Needless to say, I gained lots of important information from our discussion thanks to Milk Maiden.  
  
  
Related articles  
  
[Natural vs Organic Milk](http://weebly-file/1/8/9/9/18991133/organic_milk_vs_regular_milk.docx)  
[Antibiotic Use in Beef](http://weebly-file/1/8/9/9/18991133/antibiotic_use_in_beef_august_5_2015.docx)  
[Antibiotics Again](http://weebly-file/1/8/9/9/18991133/antibiotics_again_thoughts.docx)  
[Antibiotic Free](http://weebly-file/1/8/9/9/18991133/antibiotic_free.docx)  
[Beef Quality Assurance](http://weebly-file/1/8/9/9/18991133/beef_quality_assurance_0215_comments.doc)  
[Dairy Facts Sheet](http://weebly-file/1/8/9/9/18991133/dairy_fact_sheet002.docx)  
  
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