
Parlor Operator

Alliance Dairies

4951 NW 170th St.

Trenton, FL 32693

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Milking Parlor

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Parlor Operator

Job Overview

Position Description

As a Parlor Operator, you are responsible for moving the cows into the parlor, appropriately milking the cows according to standard operating procedures, and then releasing the animals, while being attentive to certain signs of illness or discomfort.

Major Areas of Responsibility

- Properly move the cows from the holding pen into the parlor
- Following the standard operating procedure, pre-dip, strip, wipe and apply the milking unit
- Identify abnormal discharge (ie: mastitis) and relocate the cow to the hospital pen
- Identify quarters not to be milked
- Apply post-dip to cows when they have been milked out
- Release the cows, and move the next group of cows in
- Properly wash the parlor according to the Parlor Wash standard operating procedure

Primary Objectives

- Get cows milked efficiently and correctly.
- Sell ALL milk – no antibiotics and no warm milk
- Sell quality milk – maximize milk cooperative bonus program
- Make maximum profits for the dairy

Required Knowledge and Skills

- An interest in dairy

Parlor Operator

- Respect for cows
- Hard worker
- Ability to handle repetitive, manual labor
- Ability to stand for long periods of time
- Ability to walk, sit, climb, balance, stoop, kneel, crouch, crawl, and perform heavy lifting
- Skill in observation
- Willingness to tolerate exposure to manure, and hot and cold weather
- Ability to work effectively with a variety of people types and personality styles
- Ability to follow written and oral directions, and communicate in English
- Good teamwork skills

Required Education and Experience

No prior education is necessary, as long as the basic knowledge, skills, and ability are met, although past experience is appreciated.

Work Schedule

There are 3-8 hour shifts. Employees are paid for 8 hours and no lunch is deducted from their hours.

Shift 1: 6:30am-2:30pm

Shift 2: 2:30pm-10:30pm

Shift 3: 10:30pm-6:30am

Employees work 6 days and are off for 2 days.

General Guidelines

- 1) Be on time and ready to work.
- 1) Being absent is not tolerated
 - a. If you are unable to come to work call in at least 5 hours prior to your shift and bring in proof of your excuse. (Doctors excuse)
- 2) Keep your workplace clean.
 - a. Do not litter.
 - b. Do not throw trash in the manure system
 - c. Cigarette butts should not be thrown in the trash. Keep them out of the drain grates and out from under the cows.
 - d. Cellophane wrappers should be kept off the floor, in fear of frightening the cows
 - e. Keep the breezeway by receiver jars picked-up and kept off the floor.
- 3) Alcohol and illegal substances are prohibited. Immediate dismissal or suspension from work will result if this rule is violated.
- 4) Stay out of the office. Use the break room
- 5) The phone is for business and emergencies only
- 6) Trading shifts must be approved by your supervisor. On the weekends it is your responsibility to find a replacement and communicate the change to your supervisor prior to the shift starting.