

COVID -19

Farm checklist for social distancing and cleaning protocols.

Example: Dairy Parlour – think about all the places which you handle or touch during the process of milking. List them and record when you clean them. This will highlight the C&D protocols on your farm, and will help to protect you, your family, your staff and any farm visitors.

A specific sheet could be produced for every key task undertaken as part of your business.

**Please note, this is not an exhaustive list and is to be used as a guide.*

Area or surface	Specific area to highlight	Cleaned by	Date	Time
Bulk tank taps				
Parlour door handle/s				
Livestock handling gates/systems				
Milking system electric switches				
High pressure hose handle and water taps				
Automatic feeding systems				
Milk recording/yield monitors				