



# Parlour Safe Milking Technician Accreditation

John Baines  
Technical Consultant MEA





# MEEA

## 5 Full Members



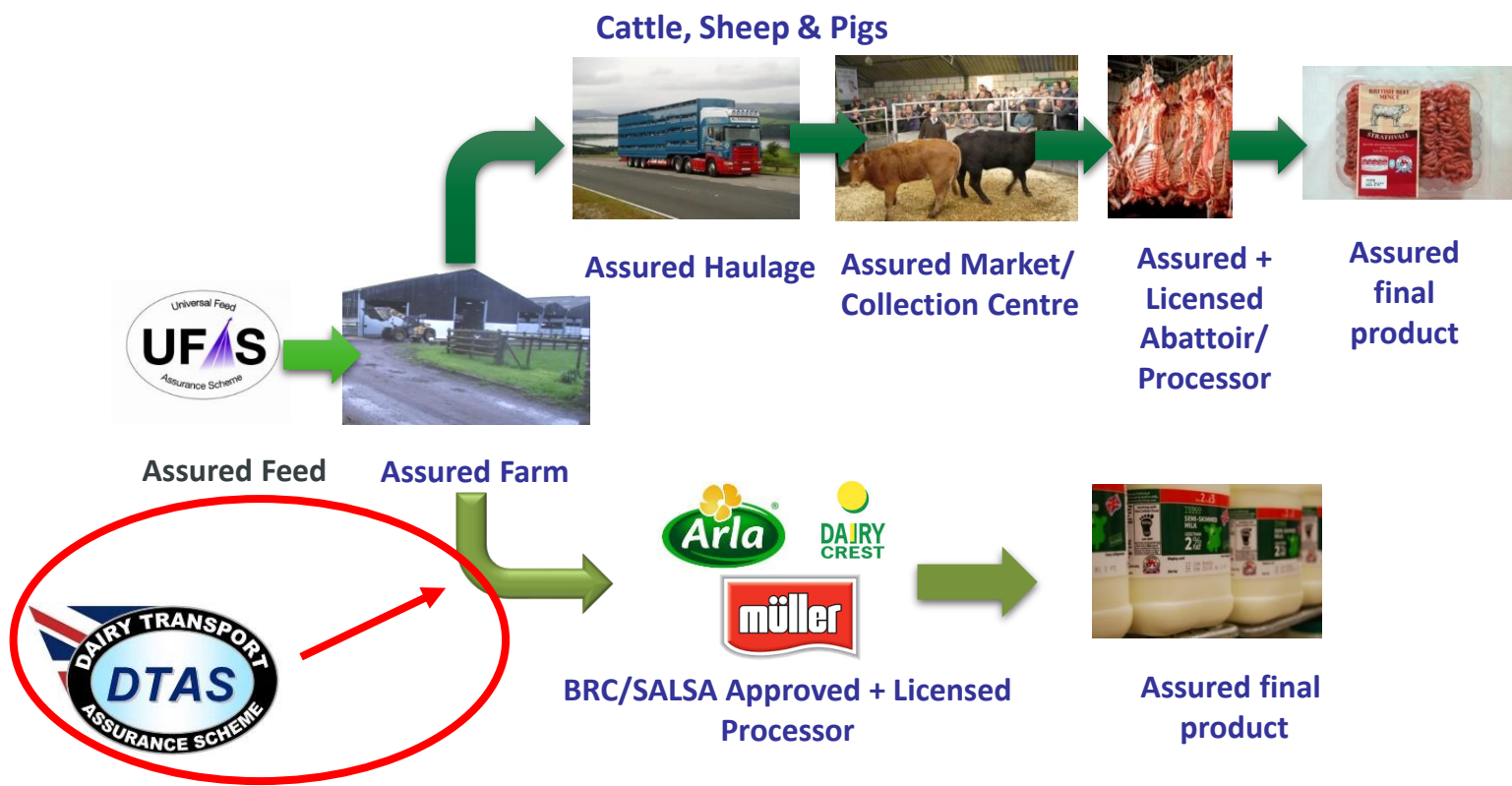
## Up to 100 Associate Members

### MEEA Vision

- To promote, educate and improve best practice and standards
- Influence relevant dairy organisations
- Represent the best interests of the UK based Milking Equipment manufacturers and associated equipment companies in a globally changing competitive environment

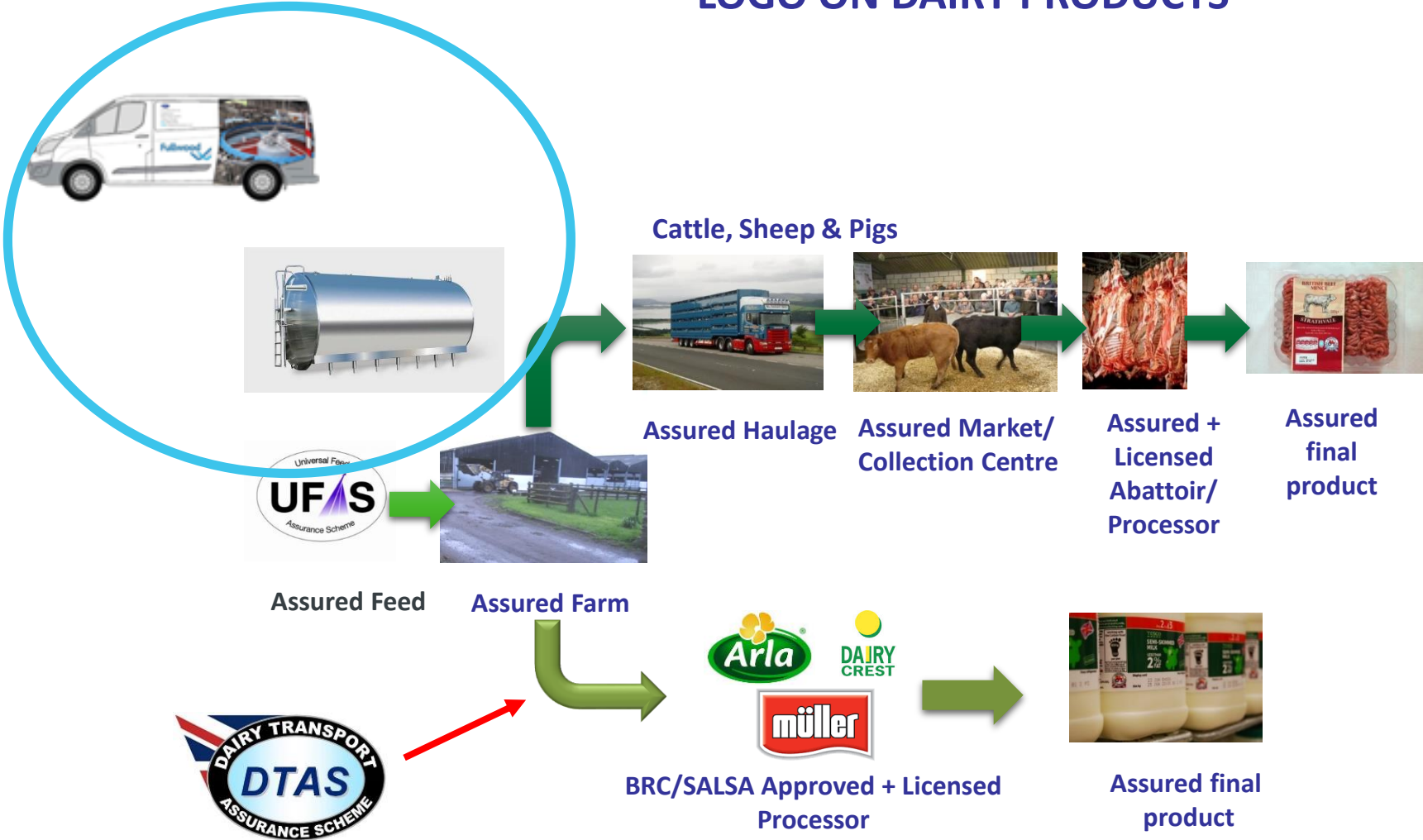


## GAP IN ASSURANCE CHAIN FOR RED TRACTOR LOGO ON DAIRY PRODUCTS



Courtesy of Tim Hampton Arla

# GAP IN ASSURANCE CHAIN FOR RED TRACTOR LOGO ON DAIRY PRODUCTS





**MEA**



ME



ACCREDITATION SCHEME  
PARLOUR SAFE

**MEA**





STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>MP.L1</b> Teat cup liners must be clean, free from damage and changed regularly</p>	<ul style="list-style-type: none"> <li>■ The milking machine has teat cup liners that are changed in accordance with manufacturers' instructions for number of milkings/ hours of use</li> <li>■ Records of liner changes are kept for 12 months</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Record of liner changes/ invoices</li> </ul>
<p><b>MP.L2</b> The milking machine must be tested at least annually, identified faults rectified and records kept</p>	<ul style="list-style-type: none"> <li>■ Machine tested statically at least annually</li> <li>■ Copies of test report available to assessor</li> <li>■ Machines tested to latest standards relevant to machine or installation date (currently ISO6890:2007)</li> <li>■ Test reports/ delivery notes/ invoices demonstrate faults have been rectified</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Milking machine test certificate and report demonstrating compliance with ISO6890:2007</li> </ul>
<p><b>MP.L3 Recommendation</b> It is recommended that a dynamic milking machine test is undertaken</p>	<ul style="list-style-type: none"> <li>■ An annual dynamic test in addition to the annual static test</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Milking machine test certificate</li> </ul>
<p><b>MP.L4 Recommendation</b> It is recommended that milking machine testing is undertaken by a competent engineer or technician</p>	<ul style="list-style-type: none"> <li>■ Technician/ engineer holds accreditation through the Milking Equipment Association or similar</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documentation from engineer</li> </ul>



# Parlour Safe

- **Accreditation** - Milking Equipment Technicians
- Ensure competence in fundamental knowledge/skills
- Benchmarking and monitoring the competence Technicians in milking equipment sector
- MEA training scheme delivered by:
  - Reaseheath & Hartpury Colleges -





## Other Countries?

- Netherlands - KOM
- Ireland - IMQCS
- NZ Milking & Pumping Trade Association
- USA - University Wisconsin





# Why Parlour Safe?

**to ensure...**

- Qualified technicians work on milking machines where raw milk is in direct contact with the machine
- Confidence in design, installation, maintenance & servicing.
- Best performance from milking machines
- Milk harvested is of the highest quality
- Animal health issues are minimised - improving profitability
- New engineers and technicians are attracted to the industry





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- **New technicians attracted to the industry, by recognised Professional Development**





# Why an Accredited Scheme?

- Cow welfare, milk quality and profitability at risk if equipment is not serviced by qualified/competent Technicians
- Benchmark standards across industry, within a complex and developing technology of milking machinery
- Independent assessment and monitoring competency of technicians installing, testing and servicing milking machinery
- Farm Assurance *recommends* use of “competent technician”
- Eng. Tech. Registration
- Move to **Require** use of “Accredited Technician”





# Course modules

**Group A** Animal physiology & behaviour  
Animal health  
Bio-security

**Group B** Cleaning  
Cooling  
Principles of milking machines

**Group C** Health, safety and welfare  
Legislation and standards  
Business and administration

**Group D** Pneumatics  
Hydraulics  
Plumbing  
Vacuum

**Group E** Best practice & daily routines  
Milking in a new system  
Milking related problems  
Testing

**Group F** Service & maintenance  
Electrical installations  
Electronics and automation

**Group G** Herd management  
ICT  
Parlour design  
Parlour ergonomics

**Group H** Milk quality  
Milk transport  
Milk yield recording





# Parlour Safe

## 4 Categories

- Cat 1 – Enrolled Technician
- Cat 2 – Dairy Technician (2 x 3 day over 2 year)
- Cat 3 – Dairy Eng. Technician (2 x 3 day over 2 year)
- Cat 4 - Master Dairy Eng. Tech (2 x 3 day over 2 year)







## Industry details

- Each year around 60 technicians join the profession
- More skilled technicians leaving the trade than there are coming in.
- The industry must attract more new technicians





# Documentation

**ACCREDITATION SCHEME**  
**PARLOUR SAFE**

This milking installation has been tested in accordance with ISO 6690:1996 (2007) and any identified faults have been rectified.

**Customer name and farm name:** Lely Center:

**Date of test:**

**Valid until:**

**Signed:**

Customer	Date of test	Valid until
Dealer		
Technician		
Signature		

Image of LTA Registration Card

**Center name here**

Dealer Name / Logo here

[www.lely.com](http://www.lely.com)

Should your property be selected for inspection your co-operation in gaining access to inspect the work will be appreciated. Please note that the contract for the work carried out is between yourself and the named business. Gas Safe Register can take no responsibility for the standard of work carried out. However, if you have any concerns regarding gas safety please contact your engineer.

**gas safe REGISTER**

**DeLaval**





# Benefits of ParlourSafe

Who	Reasons
<b>Cow</b>	<ul style="list-style-type: none"><li>• Longer productive life</li><li>• Good standards of welfare</li></ul>
<b>Farmers</b>	<ul style="list-style-type: none"><li>• Less cost, increased returns</li></ul>
<b>Herdsman</b>	<ul style="list-style-type: none"><li>• Less problems/breakdowns</li></ul>
<b>Consumers</b>	<ul style="list-style-type: none"><li>• Better protected interests</li></ul>
<b>Retailers</b>	<ul style="list-style-type: none"><li>• Assured supplies</li></ul>
<b>Dairy Processors</b>	<ul style="list-style-type: none"><li>• Assured milk quality</li></ul>
<b>Technicians</b>	<ul style="list-style-type: none"><li>• Career progression</li><li>• Recognised qualification</li></ul>





# Registration Card

**Fullwood Ltd ParlourSafe Registration**

This is to certify that



**John Baines**  
**ParlourSafe Advanced Technician**  
**Is Cat 3 Registered**

**Date of accreditation: 05/04/2017**  
**Accreditation expires: 05/04/2020**

**Qualifications: Assessed**

**Reg No: 60018**

**Milking Equipment  
Technician Accreditation**



**PARLOUR SAFE**





# Category 3 - 2017





Companies support

**New Members**

— *innovators in agriculture* —

GEA Farm Technologies

**Welcome!!**

REASHEATH  
COLLEGE

HARTLEY  
COLLEGE







# Thank you

[www.milkingequipment.uk.com](http://www.milkingequipment.uk.com)

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## Any Questions?

