



J1 Visa Program

The goal is to expose J1 to as many areas as possible in a 5,000+ head dairy and 20,000+ calf and heifer feedlots. J1 will train at one of our two Arizona locations. J1 will be trained similar to other Riverview employees to ensure their own personal safety and Riverview's animal welfare programs are adhered to.

Training Areas

Worksite 1 - Turkey Creek Dairy (6 openings)

Milking Parlor Technician and Cow Flow

- Learn the process and order of the milking parlor
 - Parlor consists of three parlor technicians, fresh cow training, and two automated robots
 - Parlor technicians will be stripping and cleaning, attaching milking units, observing production, and operating the rotary carousel
 - Technicians will be monitoring pre-dip and post-dip robotics
 - Ensure cleanliness of parlor and water tanks in pens
 - Use stockmanship training to bring first and multiple lactation cows from pen to parlor to milk
 - Learn process of milk leaving parlor to holding area and departure from site

Calf Nutrition (Milk Rations)

- Learn to train calves to drink in bottles and assist in the transitions between different milk rations
 - Operate milk center equipment to make ration and prepare bottles for delivery
 - Delivery of milk bottles to calves on milk
 - Wash and disinfectant bottles and nipples

Calf Nutrition (Dry Feed and Water)

- Maintain feed and water in front of the calves continuously
 - Learn the needs of nutrition according to the stage and the physiology of the calf
 - Learn and understand the water requirements of each stage of the calf
 - Ensure grain and water buckets are clean and sanitary prior to feeding.
 - Operate equipment to deliver grain and water to calves
 - Perform pre and post equipment inspections and preventive maintenance

Calf Comfort

- Focus on the animal welfare through the cleanliness and comfort
 - Ensure clean environment from the start to the end of calf hutch period
 - Apply and manage bedding for calf hutches
 - Learn biosecurity techniques for calf hutch rotations and movements
 - Learn to operate heavy equipment and pressure washer safely
 - Perform pre and post equipment inspections and preventive maintenance

Worksite 2 - Coronado Dairy (4 openings)

Milking Parlor Technician

- Learn the process and order of the milking parlor
 - Parlor consists of three parlor technicians and two automated robots
 - Parlor technicians will be stripping and cleaning, attaching milking units, observing production, operating the rotary carousel, fans, and sprinklers
 - Identify mastitis cows and report irregularities to the treatment team.
 - Technicians will be monitoring pre-dip and post-dip robotics
 - Ensure cleanliness of parlor at all times
 - Understand the somatic cell count in milk production and methods to reduce
 - Learn process of milk leaving parlor to holding area and departure from site

Cow Flow and Prevention

- Maintain the flow of cows and animal health with limited use of antibiotics
 - Stockmanship training (Be Kind)
 - Monitor cow movements for lameness and identify other animal health issues
 - Keep the cow flow to the parlor consistent with the milking schedule
 - Operate ATV and other equipment to move animals and ensure cleanliness of pens
 - Ensure cows have full accessible access to clean beds, fresh food, and clean water
 - Assist reproduction team on sorting cows to breed, dry off, and cull from the herd

Site:	Turkey Creek Dairy 6252 E. Dairy Lane Pearce, AZ 85625	Coronado Dairy 9252 S. Kansas Settlement Road Willcox, AZ 85643
Supervisor:	Marcos. H. Lazaro Sanchez 605-310-7948	Isidro Vargas Abasolo 520-507-7254
HR Reps:	Aveenamar Salazar Cortina 320-287-2217 Abelino Saragos Perez 505-235-0959	
Main Office:	Matt Konz 320-392-6720 Melissa Vences Diaz 320-392-6771	