

Food Safety Resources from the Innovation Center for U.S. Dairy

We are committed to sharing best practices to strengthen manufacturing in *all* dairy processing facilities and advancing science-based tools to diminish food safety risks and protect consumers by providing the following:

Websites

Visit www.usdairy.com/foodsafety for information on classes, tools, and programs.

Visit www.safecheesemaking.org or www.safeicecream.org for additional links and resources.

Interactive Online Training Courses



Cheesemakers <https://bit.ly/2UsjSNh>



Ice Cream <https://bit.ly/36tUPQh>

These online training courses were designed for small to medium size artisan cheese, ice cream, and frozen dessert manufacturers. Developed by food safety experts from industry and academia (NCSU, UConn, Cornell, UW-CDR), the courses are divided into short modules that can be taken over time to fit your schedule. Topics include the importance of food safety, hazards, control strategies, good manufacturing practices and environmental monitoring with a certificate available upon completion.

Workshops to help small processors and artisans write their Food Safety Plans

These low-cost workshops are supported by a USDA grant to provide nationwide dairy food safety support for small dairy producers – cheese, yogurt, milk, ice cream, cultured products, and other dairy-based food. They will assist you in writing/reviewing your plans, implementing, and improving your food safety practices. Participants are provided expert support and individual coaching as they design their personalized food safety plans specific to their businesses <http://www.dairyfoodsafetycoalition.com/>



Food Safety Support Hot-Line for Small/Artisan dairy processors



Dairyfoodsafetycoach@cornell.edu

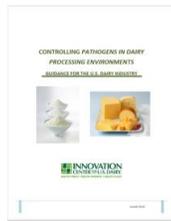


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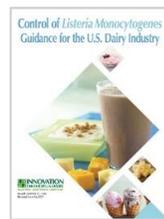
Not sure where to start? Our network of food safety experts from Universities across the US are here to help you take the next step by providing free one-on-one plan consultation and review.

Guidance Documents

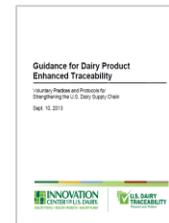
Several Food Safety guidance documents are available for self-study, as references, and to check your existing programs against. The guides were prepared for the dairy industry by dairy industry subject matter experts to share knowledge and best practices on traceability and pathogen control topics including design, sanitation, GMP's, zoning, and environmental monitoring. Free downloads available at www.usdairy.com/foodsafety



Pathogen Control Guidance Document



Listeria Controls

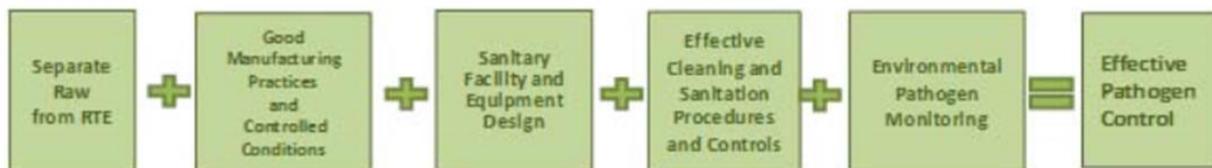


Traceability

In-Person Workshops <https://www.usdairy.com/events-webinars>

Dairy Plant Food Safety Workshops

Dairy Plant Food Safety Workshops Two-day course focused on pathogen-controls and principles, with the goal of developing and encouraging industry adoption of a uniform approaches for in-plant pathogen control. Participants are provided tools and templates such as design checklists, scientific reference materials, registration guidance, etc. so they can gain food safety fundamentals and receive hands-on experience on techniques and standard operating procedures to help dairy plants meet stringent regulations.



Supplier Food Safety Management Workshops

Science-based tools to assess your supplies and suppliers in support of FSMA Hazard Analysis, Risk-Based Preventive Controls for Human Food and Foreign Supplier Verification Program Regulations. Workshops and tools are designed to help companies identify, quantify, and mitigate risks from their supply chain. Participants will learn how to build a program, assess risk, and employ best practices to mitigate risks.