

# Food Safety Resources

The Innovation Center for US Dairy partners with the American Cheese Society, North American Ice Cream Association, International Dairy Foods Association, The Dairy Practices Council and numerous other dairy organizations and Universities. We are committed to sharing best practices to strengthen food safety in *all* dairy processing facilities and to protect consumers by providing the following:

## Websites

Visit [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety) guides, classes, and tools. Visit [www.safecheesemaking.org](http://www.safecheesemaking.org) and [www.safeicecream.org](http://www.safeicecream.org) for information and resource links curated with small processors in mind.

## Interactive Online Training Courses



**Cheesemakers**  
[bit.ly/3vtOOyM](http://bit.ly/3vtOOyM)



**Ice Cream**  
[bit.ly/36tUPQh](http://bit.ly/36tUPQh)

These online training courses were designed for small to medium size cheese, ice cream, and frozen dessert manufacturers by food safety experts from dairy processors and academia (NCSU, UConn, Cornell, UW-CDR). Each is divided into short modules that can be taken over time to fit your schedule including: the importance of food safety, hazards, control strategies, GMP's, sanitations, and environmental monitoring. The courses are low cost or free with member code from the ACS, Ice Cream Association, DPC, or the IC.

## Nationwide Support & Food Safety Plan Writing Assistance

Coaching workshops, both in-person and virtual with monthly office hours and a free food safety support hotline are available across the US. Designed to provide support for small dairy processors everywhere in the US, these resources leverage experts to help you with food safety plans, implementing programs, and improving practices. Workshop participants are provided information, templates, and individual coaching as they design their personalized food safety plans.

For course materials and Upcoming Workshops visit [Food Safety Plan Support](#)



Hotline:  [Dairyfoodsafetycoach@cornell.edu](mailto:Dairyfoodsafetycoach@cornell.edu)

 315-787-2600

## Local Resources

**Not sure where to start?** Our newest tool is a [50 State Map](#) with a contact list of Cheese and Ice Cream local, regional, and national resources. This lists experts, consultants and state regulators or trouble-shooting help and pilot plant facilities to assist you. Visit [safeicecream.org/food-safety-map](http://safeicecream.org/food-safety-map)

## Guidance Documents

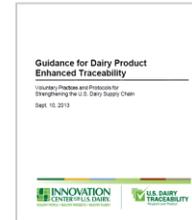
Food safety guidance documents are available for self-study, internal training, and to check your existing programs against. These regularly updated guides are prepared for the dairy industry by dairy subject matter experts to share knowledge/best practices on traceability and pathogen control topics including design, sanitation, GMP's, zoning, and environmental monitoring. Download at [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety) or click the image below.



Pathogen Control Guidance Document



Listeria Controls



Traceability

## Resources & Templates

Templates, SOP's, and commonly used forms can help you build your programs.

[Food Safety Plan Templates \(safeicecream.org\)](http://safeicecream.org)

[Templates \(safecheesemaking.org\)](http://safecheesemaking.org)

[SOP's & Record Forms \(WCMA\)](http://wcma.org)

[Templates & Resources \(Cornell\)](http://cornell.edu)

[Templates \(FSPCA\)](http://fspca.org)

[Farm to Production Guidelines \(DPC\)](http://dpc.org)

[Thermization Risk Assessment App \(FRI-WI\)](http://fri-wi.org)

[7 Steps to Effective Wet Sanitation](http://7steps.org)

## In-Person Workshops [Upcoming Workshops from the Innovation Center for U.S. Dairy](#)

[Dairy Plant Food Safety Workshops](#) are in-person two-day sessions focused on in-plant pathogen controls. Participants hear from FS/Quality experts and complete small team/hands-on exercises including designing an EM program, SSOP writing, and challenging real world case studies.



The [Supplier Food Safety Management Workshop and Tools](#) are designed to help companies identify, quantify, and mitigate risks from their supply chain. Participants learn how to build a supplier program, assess risks, and employ best practices to mitigate those risks.

## Spanish-Language Food Safety Resources

CONTROL DE LISTERIA MONOCYTOGENES  
GUÍA PARA LA INDUSTRIA LÁCTEA DE EE. UU.



The Innovation Center for U.S. Dairy food safety team provides tools and guidance for the dairy industry. Some of these key tools are now available in Spanish to help communicate food safety best practices to a broader audience. The documents available in Spanish are 1) Control of Listeria monocytogenes Guidance for the U.S. Dairy Industry, 2) Dairy Equipment Design Checklist, 3) Dairy Facility Checklist, and 4) example Sanitation Standard Operating Procedure (SSOP) – English versions at [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety)

- [Control De Listeria Monocytogenes Guía Para La Industria Láctea De EE. UU](#)
- [El Equipo lácteos lista de verificación de diseño](#)
- [Lista de verificación del diseño de la instalación láctea](#)
- [Ejemplo de SOP y lista de verificación de un plan para garantizar la inocuidad de los alimentos durante la construcción](#)

## Spanish Language Sections on Artisan Resource Websites

The team has developed two Food Safety websites for Artisan, Farmstead, and small dairy processors which are hosted by ACS (Cheese focused) and IDFA (Ice Cream). Each site includes a 'Resources in Spanish section'



[Safe Cheesemaking Spanish-Language Resources](#)



[Safe Ice Cream Spanish-Language Resources](#)

## University/Extension Food Safety Courses in Spanish

**Cornell University** offers [Introduction to Food Safety Principles](#) is a 4-hour course tailored to frontline processing personnel and is designed to help participants understand the basic principles of food safety in a processing plant. The benefit of using this course is to train your employees quickly, and consistently on the importance of Food Safety.

Additionally, [Basic Dairy Science and Sanitation Workshop](#) is a 2-day course tailored to dairy processing personnel and is designed to help participants understand the basic principles of dairy science and food safety.