

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 guides, classes, and tools. Visit www.safecheesemaking.org and www.safeicecream.org for information and resource links curated with small processors in mind.

Interactive Online Training Courses



Cheesemakers
bit.ly/3vtOOyM



Ice Cream
bit.ly/36tUPQh

Online training courses designed for small to medium cheese, ice cream, and frozen dessert manufacturers by food safety experts from dairy processors and academia (NCSU, UConn, Cornell, UW). Each is divided into short modules to fit your schedule. They cover the importance of food safety, hazards, control strategies, GMP's, sanitations, and environmental monitoring.

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. These resources can help you with your food safety plans, programs, and improved practices. For course materials and Upcoming Workshops visit [Food Safety Plan Support](#)



Hotline:  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 troubleshooting help and pilot plant facilities to assist you. Visit safeicecream.org/food-safety-map

In-Person Workshops (registration)

[Dairy Plant Food Safety Workshops](#) 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](#)** 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.

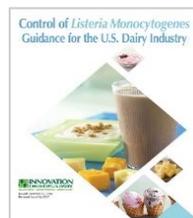
Guidance Documents

Food safety guidance documents are available for self-study, internal training, and to check your existing programs against. These regularly updated guides were created by dairy subject matter experts to share knowledge/best practices broadly. Download at www.usdairy.com/foodsafety

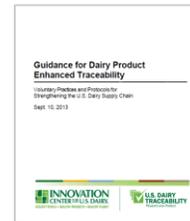
For Companies of all sizes



Pathogen Controls



Listeria Controls



Traceability

For smaller, farmstead, artisan, or Fresh cheese (Queso Fresco, Panela...)



**Supplier Controls
Guidance & Templates**



**Checklist/Guidance
Artisan/Fresh/Hispanic Styles**

Resources & Templates

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

[New Employee Video - English](#)

[Food Safety Plan Templates \(safeicecream.org\)](#)

[SOP's & Record Forms \(WCMA\)](#)

[Templates \(FSPCA\)](#)

[Thermization Risk Assessment App \(FRI-WI\)](#)

[New Employee Video - Spanish](#)

[Templates \(safecheesemaking.org\)](#)

[Templates & Resources \(Cornell\)](#)

[Farm to Production Guidelines \(DPC\)](#)

[7 Steps to Effective Wet Sanitation](#)

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 available in Spanish to help communicate food safety best practices to a broader audience. The documents available in Spanish include a 1) Condensed Guidance Document for cheesemakers including Fresh/Hispanic style, 2) New Employee Training Video, 3) Control of *Listeria monocytogenes* Guidance for the U.S. Dairy Industry, 4) Dairy Equipment Design Checklist, 5) Dairy Facility Checklist, and 6) example Sanitation Standard Operating Procedure (SSOP). – English versions at www.usdairy.com/foodsafety

- **¡NUEVO! acrecentar su negocio de producción de quesos de manera segura**
- **¡NUEVO! Video de capacitación para nuevos empleados**
 - **Póster de empleado imprimible**
- **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**
- **Siete Pasos para una Desinfección Húmeda Eficaz – 7 Steps ES**
- **Manual de la FSPCA**

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's [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.

Cornell University's [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.