Strengthen manufacturing practices in all dairy processing facilities and advance science-based tools to diminish food safety risks that could compromise the reputation of the U.S. dairy industry
Innovation Center Food Safety – Who We Are

- Jeremy Travis - Hilmar Cheese & Ingredients
- Karen McCarty – Agropur USA
- Alejandro Mazzotta - Chobani
- Rob Byrne - DFA
- Amandeep Dhillon - Grande
- Ryan McDonnell - Foremost Farms
- Jonathan Fischer - HP Hood
- Phil McMillan - Land O’Lakes
- Mike Cureton - Leprino Foods
- Brad Suhling - Prairie Farms
- Greg Desautels - Saputo
- Staci Richardson - Schreiber Foods
- John Boortz - Tillamook
- Steve Baxley, Dave Kedzierski - UDA
- Brian Kraus – Wells Enterprises
- Steve Ballard - Ballard Cheese
- John Allan - IDFA
- Tim Stubbs, Chad Galer, Bill Graves, Greg Miller - DMI
- Dave Cook, Jim Mueller, Mary Wilcox - Facilitators
- 75+ additional Subject Matter Experts
Core Strategies – What We Do

**Industrywide Sharing of Best Practices to Drive Continuous Improvement**
- Regular sharing of leading-edge and best practices via leadership group and pools of experts
- Targeted summits and expert best practice sharing groups
- Food Safety Culture Programs, Assessment, and Dashboard

**Disseminate Best Practices via Training, Tools, & Guidance Documents**
- Dairy Plant Food Safety & Supply Chain workshops
- Pathogen Controls Guidance Document, Traceability Guidance Document, tools/checklists
- Presentations by industry and academic experts on behalf of the IC (Conferences, Webinars)
- Share results and progress as appropriate with regulatory partners

**Support Artisan, Farmstead, and Small Dairy Manufacturers**
- Tailored training classes, online courses, and resource websites
- Hands-on food safety plan support and free 1:1 coaching (USDA NIFA Grant)

**Identify New Solutions Through Research**
- Listeria Research Consortium to develop new tools and leverage academic thought leaders
- Pathogen research through NDC, utilize Dairy Research Centers to aid small/farmstead dairy processors
How We Get Work Done

Food Safety Operating Committee

Tim Stubbs
Innovation Center
Food Safety

Chad Galer
Innovation Center
Food Safety

Dave Cook
Consultant
DPFS, Dry, FSOC

Mary Wilcox
Consultant
Artisan Cheese & Ice Cream

Jim Mueller
Consultant
Supply Chain, Cheese, Brine

Subject Matter Experts
IC company employees, Company owners, Academics

Company practices-Class attendees-Resource users
Food Safety Guidance Documents

- 2013: Traceability
- 2015: Listeria Controls
- 2019: Pathogen Controls Guidance

www.usdairy.com/foodsafety
Dairy Plant Food Safety Workshop

➢ Two-day workshops
➢ Volunteer industry expert trainers
➢ Lectures, hands-on exercises, peer learning, expert Q&A
➢ Started 2011, 45 sessions, 2470 trained
➢ Traditional and “Dry / Powders” versions
➢ Online tools, guides, checklists

The Pathogen Control Equation: A Food Safety/Quality Principles Approach

#1 Separate Raw From RTE  #2 GMP’s Followed  #3 Controlled Floor Conditions  #4 Sanitary Design Equipment and Building  #5 Effective Sanitation Procedures and Controls  #6 Environmental Monitoring

= Pathogen Control

Additional information at - www.usdairy.com/foodsafety
Supplier Food Safety Management Workshop

➢ One or Two-day workshops

➢ Volunteer industry trainers

➢ Started 2011, 14 sessions, 255 trained

➢ Audience of quality, supplier quality, purchasing, and suppliers

➢ Risk identification and mitigation tools
  • Will help with FSMA Supplier Controls
  • Risk Assessment Calculator
  • Food Safety Guidance Document
  • Online tools
Listeria Research Consortium

Established January 2015, ~ $1.1MM funding from
➢ Core companies, IC BOD, and National Dairy Council
➢ 14 projects funded to date

Research Targets
➢ *Listeria* controls for products and plant environments
➢ *Listeria* virulence research
➢ Critical risk mitigation - surface ripened & fresh cheeses

Global experts convened ‘14, ‘16, ‘17, ‘19

Industry Scientists
Artisan Cheese Food Safety Advisory Team

➢ Collaboration with ACS, Academia, Artisans, Suppliers & Retailers

➢ Consolidated guides and resource website www.safecheesemaking.org

➢ Online training and resources www.usdairy.com/artisan

➢ Food Safety Coaching and FS Plan writing sessions dairyfoodsafetycoalition.com

➢ Free support /consulting at DairyFoodSafety@Cornell.edu
Ice Cream Food Safety Advisory Team

➢ Targeted support for small/medium producers
➢ Collaboration with owners, academia, NICRA, suppliers & retailers
➢ Consolidated guides/resources at www.safeicecream.org
➢ Online training course at: bit.ly/36tUPQh
➢ Food Safety Coaching and FS Plan writing sessions dairyfoodsafetycoalition.com
➢ Free support /consulting at DairyFoodSafety@Cornell.edu
National Dairy Food Safety Resources
Dairy Food Safety Plan Writing & National Food Safety Support

Food Safety Plan Workshops
*Traveling workshops with expert guidance and coaching
*Enable dairy foods producers to create & enhance their own food safety plans
www.dairyfoodsafetycoalition.com

FREE National Food Safety Support
*Available across the U.S.
*Answer questions via e-mail or phone call
*Refers experts and resources dairyfoodsafety@cornell.edu

Sam Alcaine  Alex Solla  Martin Wiedmann
Kim Bukowski  Rob Raylea
Innovation Center for U.S. Dairy Food Safety Resources at www.usdairy.com/foodsafety

Food Safety Resources (food safety rally resources)

The Innovation Center for U.S. Dairy and our partners at ACS, NODA, ISFPA, DFC, and numerous additional dairy organizations and universities are dedicated to sharing best practices to strengthen manufacturing in all dairy processing facilities and prevent consumers by providing the following:

Website
Visit www.foodsafetyresources.com or www.acs.org for information and resources links curated with the small processors in mind. Visit www.usdairy.com/foodsafety guides, classes, and tools.

Interactive Online Training Courses

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 (NRSF, ISFPA, Cornell, Univ. of CA). They are divided into short modules that can be taken over time to fit your schedule. Including:
- The importance of food safety hazards, control strategies, OMP, sanitation, and environment monitoring. These two-week courses are live with virtual classes from the ACS NODA, ISFPA, and the UC. You'll also find many other courses through University dairy programs including NODA's online Environmental Monitoring course (link below) and Cornell's online sanitation course at [link below].

Food Safety Support & Food Safety Plan Writing Assistance

Hands-on training workshops and a free food safety support hotline are available across the U.S. designed to provide support for small dairy processors everywhere in the U.S. These resources leverage experts to help you with food safety plans, implementing programs, and improving practices. Workshops are provided on-site, webinars, and individual coaching to ensure your dairy’s food safety.

Resources & Templates

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

Food Safety Plan Template (link below)

In-Person Workshops

Upcoming Workshops: Innovation Center for U.S. Dairy

Dairy Plant Food Safety Workshops & Supplier Food Safety Management Workshops

Dairy Plant Food Safety Workshops are in-person two-day sessions focused on in-plant pathogen controls. Participants learn from FIQ food safety experts and complete small team hands-on exercises including designing an FIQ program, SOP writing, and challenging real-world case studies.

The Supplier Food Safety Management tools and class are designed to help companies identify, quantify, and mitigate risks from their supply chain. Participants learn how to build a supplier program, assess risk, and apply best practices to mitigate those risks.

Spanish-Language Food Safety Resources

The Innovation Center for U.S. Dairy food safety team provides tools and guidelines for the dairy industry. These resources are available in Spanish to help consumers use food safety best practices to a broader audience. The documents available in Spanish are:

1. Center D’Innovation des Aliments et de la Sante (Canada)
2. ENSP & IFIP (France)
3. Sermadri (Brazil)
4. U.S. DCA (Food Safety 101, 200, 300, 400)
5. Spanish Page on the Food Safety Program for the U.S. Dairy Industry
6. Dairy Facilities Design Checklist
7. Dairy Facility Checklist
8. Safe Ice Cream Hub
10. Safe Ice Cream Hub

Spanish-Language Sections on Agricultural Resources Websites

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

University/Extension Food Safety Courses in Spanish

Cornell Online Introduction to Food Safety: Emerging 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 cost-effectively on the importance of Food Safety.

Cornell University’s Basic Dairy Science and Sanitation Workshop is a 3-day course tailored to dairy processing personnel who is designed to help participants understand the basics principles of dairy science and food safety.