



Innovation Center for U.S. Dairy Food Safety Committee Overview

November 2021

Food Safety Committee Mission

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



Pathogen Control



Supply Chain



Artisan



Guidance Documents



Research



Traceability

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



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

Innovation Center Food Safety

Innovation Center Committee



Artisan Cheese Advisory Team



Artisan Ice Cream Advisory Team



Strategic/Activation Partners

Listeria Research Consortium



Food Safety Guidance Documents

Guidance for Dairy Product Enhanced Traceability

Voluntary Practices and Protocols for
Strengthening the U.S. Dairy Supply Chain

Sept. 10, 2013



2013
Traceability

2015
Listeria Controls

Control of *Listeria Monocytogenes* Guidance for the U.S. Dairy Industry



2017
Listeria Guide in Spanish

CONTROL DE *LISTERIA MONOCYTOGENES*

GUÍA PARA LA INDUSTRIA LÁCTEA DE EE. UU.



15 de octubre de 2015

2019
Pathogen Controls
Guidance

CONTROLLING PATHOGENS IN DAIRY PROCESSING ENVIRONMENTS

GUIDANCE FOR THE U.S. DAIRY INDUSTRY

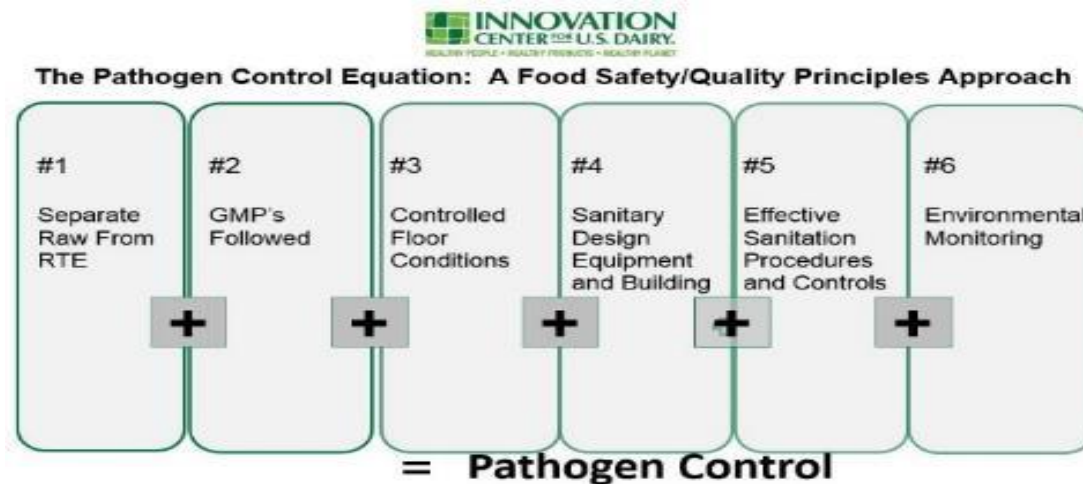
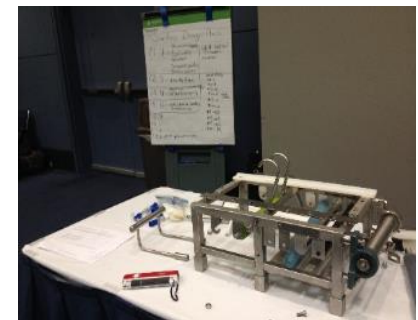


Issued: Draft

www.usdairy.com/foodsafety

Dairy Plant Food Safety Workshop

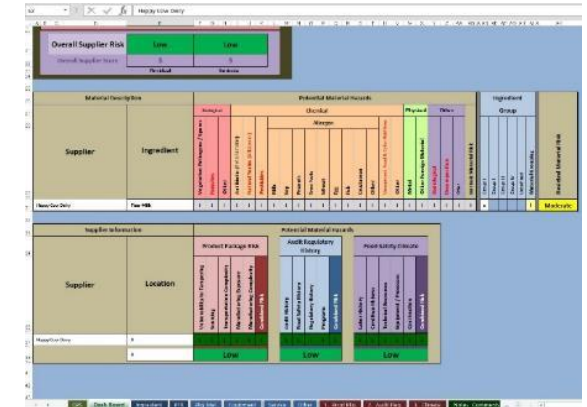
- Two-day workshops
- Volunteer industry expert trainers
- Lectures, hands-on exercises, peer learning, expert Q&A
- Started 2011, 45 sessions, 2470 trained
- Traditional and “Dry / Powders” versions
- Online tools, guides, checklists



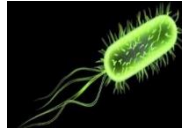
Additional information at - www.usdairy.com/foodsafety

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



Cornell University



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



Sam Alcaine



Alex Solla



Martin Wiedmann



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



Kim Bukowski



Rob Raylea



Cornell University

Innovation Center for U.S. Dairy Food Safety Resources at www.usdairy.com/foodsafety

Food Safety Resources (Small/Medium Dairy Processors)



The Innovation Center for US Dairy and our partners at ACS, NICRA, IDFA, DPC, and numerous additional dairy organizations and Universities are committed to sharing best practices to strengthen manufacturing in all dairy processing facilities and protect consumers by providing the following:

Websites

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

Interactive Online Training Courses



Cheesemakers
bit.ly/3vt0OYm



Ice Cream
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. These low-cost courses are **free** with member code from the ACS, NICRA, DPC, or the IC. You'll also find many online courses through University dairy programs including NCSU's online Environmental Monitoring course bit.ly/3t7gacD and Cornell's online Sanitation course at bit.ly/3e5johI

Food Safety Support & Food Safety Plan Writing Assistance

Hands-on coaching workshops and a free food safety support hotline are available across the US. Designed to provide support for small dairy producers 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 Contact: Dairyfoodsafetycoach@cornell.edu 315-787-2600

Local Resources

Not sure where to start? A listing of regional resources is available on the [Regional Food Safety Training and Support](#) tab of Safecheesemaking.org and the network of coaches from the plan writing class can be also found at [Coaching Fellows](#). In addition to consultants and your local regulators, there are also experts, trouble-shooting help, and even pilot plants available through the National [Dairy Research Centers](#) and/or your local University/Extension programs.

Food Safety Resources (Small/Medium Dairy Processors)



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 industry 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 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)

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

[Templates](#) (safecheesemaking.org)

[FSPCA Preventative Controls Templates](#)

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

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

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 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](#) 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 risks, and employ best practices to mitigate those risks.

Food Safety Resources



Spanish-Language Food Safety Resources



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

- [Control De Listeria Monocytogenes Guía Para La Industria Láctea De EE. UU.](#)
- [El Equipo lácteo: 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'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.