

# Food Safety Resources

The Innovation Center for US Dairy partners with dairy processors, the American Cheese Society, North American Ice Cream, IDFA, The Dairy Practices Council and numerous other dairy organizations and Universities. **We are committed to sharing best practices to strengthening food safety in all dairy processing facilities and protecting consumers.**

## 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. For regular articles on how to grow your business safely visit [What's New In Safe Ice Cream](#).



## Interactive Online Training Courses



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



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

## Local & National Support/Food Safety Plan Writing Assistance

**Unsure where to start?** Visit our [50 State Map](#) with contact information for experts, consultants and state regulators and pilot plant facilities to assist you with your Cheese and Ice Cream questions.



Additional free food safety support is available by phone at **315-787-2600** or by email at [Dairyfoodsafetycoach@cornell.edu](mailto:Dairyfoodsafetycoach@cornell.edu). Visit [Food Safety Plan Support](#) to access additional templates to help you as you write or enhance your food safety plans and programs.

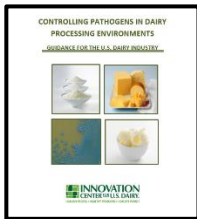
## In-Person Workshops [\(Link to Registration\)](#)

**[Dairy Plant Food Safety Workshops](#)** Two-day sessions focused on in-plant pathogen controls (hygienic design, GMP's, sanitation, environmental monitoring, CAPA,...) taught by volunteer FS/Quality experts. Includes hands-on exercises and challenging real world case studies. The **[Supplier Food Safety Management Workshop and Tools](#)** helps companies identify, quantify, and mitigate risks from their supply chain.

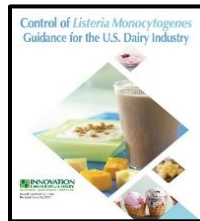
# Food Safety Resources

## Guidance Documents

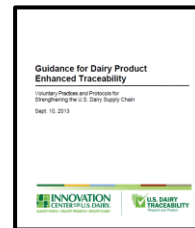
Food safety guidance documents are available for self-study, internal training, and to check your existing programs against. These regularly updated guides were created by dairy subject matter experts to share knowledge/best practices broadly. Download at [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety)



**Pathogen Controls**



**Listeria Controls**



**Traceability**



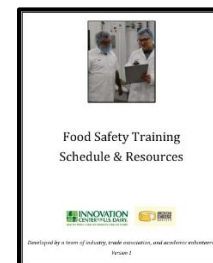
**Inclusion Handling**



**Supplier Controls**



**Checklist/Guidance**



**Training Schedule**

**Guidance & Templates**

**Artisan/Fresh/Hispanic Styles**

**w/Links to Resources**

## Resources & Templates

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

[New Employee Video - English](#)

[Why Food Safety Matters Video-English](#)

[How To Minimize Your Risks 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](#)

[Why Food Safety Matters Video-Spanish](#)

[How To Minimize Your Risks Video-Spanish](#)

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

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

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

[7 Steps to Effective Wet Sanitation](#)

## 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 available in Spanish to help communicate food safety best practices to a broader audience. The documents available in Spanish include a

The documents available in Spanish include: 1) Condensed Guidance Document for Fresh/Hispanic style cheeses; 2) Cheese Food Safety: Why It Matters Video; 3) Cheese Food Safety: How to Minimize Your Risks Video; 4) New Hire Training Video; 5) Printable Training Poster 6) Control of *Listeria monocytogenes* Guidance for the U.S. Dairy Industry; 7) Dairy Equipment Design Checklist; 8) Dairy Facility Checklist; 9) example Sanitation Standard Operating Procedure (SSOP); 10) Seven Steps of Sanitation, 11) FSPCA manual. – English versions (1-9) at [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety) 12) FSMA Basics in Spanish; 13) Information on Allergens in Spanish

- [¡NUEVO! Seguridad alimentaria del queso: Por que es importante](#)
- [¡NUEVO! Seguridad alimentaria del queso: como minimizar los riesgos](#)
- [¡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](#)
- [Videos de conceptos básicos de FSMA](#)
- [Información Acera De Alimentos Alergénicos](#)

## 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](#) a 4-hour course tailored to frontline processing personnel to help participants understand the basic principles of food safety in a processing plant and how to train your employees. [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 sanitation and also offers an accredited [HACCP](#) course.
- WI Center for Dairy Research also has Cheesemaking [courses](#) and [posters](#) and [video](#) trainings.