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

July 2019
Food Safety Committee

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

→ Research
→ Training
→ Guidance Tools
→ Traceability
→ Dairy’s liaison
Food Safety Action Platforms

1) **Pathogen Control - Dairy Plant Food Safety Workshops**
   - Best practices, uniform approaches to in-plant pathogen control programs

2) **Supplier Food Safety Management Workshops**
   - Risk control tools and training to mitigate risk from materials / services

3) **Artisan / Farmstead Food Safety**
   - Mitigate pathogen risks in small operations

4) **Verification via Auditing**
   - Strengthen audit standards. Dairy input to GFSI, BRC, & SQF

5) **Regulatory Roundtable**
   - Engagement strategy via IDFA - enhance relationships, dialogue with regulators

6) **Pathogen Control Guidance Documents**
   - Comprehensive *Listeria* guide issued
   - Broader “Pathogen Guide” under development

7) **Listeria Research Consortium**
   - *Listeria* consortium raised $1MM+, nine active research projects

8) **Traceability**
Innovation Center Food Safety Team

- Jeremy Travis - Hilmar Cheese & Ingredients
- Dave Kedzierski - Agri-Mark Cabot
- Alejandro Mazzotta - Chobani
- Marie Tanner - DFA
- Eric Van Den Heuvel - Foremost Farms
- Jonathan Fischer - HP Hood
- Ben Warren - Land O’Lakes
- Edith Wilkin - Leprino Foods
- Joe Delaney - Prairie Farms
- Greg Desautels - Saputo
- Vijay Krishna - Sargento Foods Inc
- Vinith Poduval - Schreiber Foods
- John Boortz - Tillamook
- Steve Baxley - United Dairymen of AZ
- 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
- 50+ additional Subject Matter Experts
Dairy Plant Food Safety Workshop

- Two day workshops
- Volunteer industry expert trainers
- Lectures, hands-on exercises, peer learning, expert Q&A
- Started 2011, 41 sessions, 2270 trained
- Traditional and “Dry / Powders” versions
- Online tools, guides, checklists

Additional information at - [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety)
Supplier Food Safety Management Workshop

- 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 with $50K contribution
  - National Dairy Council
  - Most IC board company gave $5K “greater good” contribution

- Targets
  - Listeria controls for products and plant environments
  - Listeria virulence research
  - Critical risk mitigation - surface ripened & fresh cheeses
Listeria & Pathogen Controls Guidance Documents

- Comprehensive guides to control Pathogens
- Built on “Pathogen Equation” & Workshops
- Industry wide effort
  - Industry expert authors
  - Industry, Academic, Government reviewers
- Expands activation beyond workshops
- Significant industrywide adoption as a core tool

- Lm guide published October 15, 2015
- Revised version and Spanish 2017
- Pathogen Guidance late 2019
- Available at www.usdairy.com/foodsafety
Artisan Dairy Safety Platform

- Deliver accessible training and tools for artisan/farmstead dairy processors
  - 2012 - 2016, 21 sessions, 750 Artisans and Regulators trained
  - Re-launched as an online cheese FS class June 2017

- Artisan Cheese 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

- Artisan Ice Cream Team launched 2018

- Food Safety Plan writing sessions & National Support Center
  - 3 year, $400K USDA NIFA Grant to run class nationwide
  - National FS center at Cornell www.dairyfoodsafetycoalition.com
  - Support /consulting at DairyFoodSafety@Cornell.edu
Ice Cream Food Safety Advisory Team

Ice Cream Advisory Team

- Target small/medium producers
- Collaboration with owners, academia, NICRA, suppliers & retailers
- Consolidated guides/resource at www.safeicecream.org and www.usdairy.com/artisan
- Online training course under development
- Food Safety Coaching and FS Plan writing sessions
  - 3 year, $400K USDA NIFA Grant to run class nationwide
  - National FS center at Cornell www.dairyfoodsafetycoalition.com
  - Support /consulting at DairyFoodSafety@Cornell.edu
Artisan Cheese Food Safety Advisory Team

- Deliver accessible training and tools for artisan/farmstead dairy
- Introduction to Food Safety 1-day class
  - 2012 - 2016, 21 sessions, 750 Artisans and Regulators trained
- Launched FS Basics for Artisan Cheesemakers June 2017
- Collaboration with ACS, Academia, Artisans, Suppliers & Retailers
- Consolidated guides and resource website [www.safecheesemaking.org](http://www.safecheesemaking.org)
- Online training and resources [www.usdairy.com/artisan](http://www.usdairy.com/artisan)
- Food Safety Coaching and FS Plan writing sessions
  - 3 year, $400K USDA NIFA Grant to run class nationwide
  - National FS center at Cornell [www.dairyfoodsafetycoalition.com](http://www.dairyfoodsafetycoalition.com)
  - Support /consulting at DairyFoodSafety@Cornell.edu

[Image of cheese wheels and blocks]
Innovation Center Food Safety – Key Metrics

- Dairy Plant Food Safety Workshop
  - 2320 Students, 42 Workshops, 200+ Orgs
- Supplier Food Safety Management
  - 255 Students, 14 workshops, 50+ Orgs
- Artisan/Farmstead Offerings
  - 745 Students, 21 face to face workshops
  - Online cheese 276 completed
  - Hands-on coaching, 9 sessions 145 students
- *Listeria* Guidance Document
  - Wide industry adoption, 1000’s distributed
  - English & Spanish
- *Listeria* Research Consortium
  - Longer term University research
  - $1MM+ raised, 12 research projects funded

Face-to-Face Training
86 workshops
3741 trained

Volunteers
100+ active volunteers
48 active organizations
50+ workshop hosts
Innovation Center for US Dairy

Dairy Relevance

Sustainable Nutrition

People & Community

Environmental Stewardship

Global Insights & Innovation

Dairy Responsibility

Animal Care

Food Safety