

Food Safety



Our Commitment

The Innovation Center for U.S. Dairy values food safety as a critical platform that transcends business competition. To protect consumers and prevent food safety incidents, Innovation Center members work together to develop and share best practices to continuously improve and advance dairy processing and manufacturing procedures. Together, the dairy community is committed to the highest food safety standards to ensure dairy products across the country are safe for consumers.

The Innovation Center's efforts have reached a wide audience across the dairy community and are continuing to advance food safety practices and awareness. Activities include:

- **Holding over 60 workshops** to train more than 2,500 dairy industry professionals in best-in-class food safety techniques.
- **Developing the enhanced dairy product traceability guidance**, which has been adopted by 27 U.S. dairy processors (accounting for 80 percent of U.S. milk production) to strengthen the dairy supply chain and improve efficiencies.
- **Sharing food safety guides**, tools and training materials with the broader dairy community.

Programs and Progress

The dairy community's best practices and collaborative approach to food safety provide additional assurances that milk and dairy foods meet the highest level of food safety. By leveraging broad industry engagement and support, the Food Safety Operating Committee has continued to grow its existing platforms and add new initiatives to ensure it is addressing the most pressing issues facing the dairy community, including:

- **Dairy Plant Food Safety and Supplier Food Safety Workshops:** First launched in 2011, this workshop series leverages the knowledge of subject-matter experts working for dairy companies to teach best practices. The workshops are highly interactive, include hands-on practice and help companies meet FSMA 'preventive controls' requirements.
- **Listeria Control and Research:** Formed in 2015, the Listeria Research Consortium is a dairy community-funded effort to advance food safety science, catalyze dairy-focused research and launch research projects. The Listeria Controls Guide is a comprehensive resource for food safety best practices in smaller- to medium-sized dairy processing plants. Originally published in 2015, the document has been widely distributed and is being translated into Spanish to reach more plant workers in their native language.
- **Artisan Cheesemaker Safety Platform:** There are over 1,000 artisan dairy manufacturing processors in the U.S. To develop the most effective methods to reach and support this community, the Innovation Center partnered with the American Cheese Society, academics, retailers and small dairy manufacturers in 2015 to convene an Artisan Advisory Team. The group's primary efforts include developing an online artisan food safety workshop; consolidating self-study resources, guides and tools on a new website, safecheesemaking.org; and developing a nationwide workshop where artisans can receive hands-on training and coaching while they write their own food safety plans.
- **Additional Activities:** The team works together on many additional industry-led initiatives, including sharing best practices on FSMA implementation, working with audit standards to strengthen their dairy and food safety components and meeting with key regulators to understand areas of concern.

Getting Involved

The fact that companies continue to share resources and that active membership continues to grow speaks to the priority of food safety and the value this collaborative effort brings to the industry.

Interested companies, professionals, partners and farmers can become involved by using the guides, attending a training, contributing as a subject-matter expert or trainer, joining the Listeria Research Consortium, hosting a Dairy Plant Food Safety Workshop and/or helping guide future industry activities. All of the team's tools, guides and workshop information are available at usdairy.com/foodsafety.

For more information on food safety, please contact Tim Stubbs at tim.stubbs@dairy.org.

