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	**Ice Cream**
bit.ly/3vtOOyM	**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 <u>free</u> 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/3gSjohl**

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**
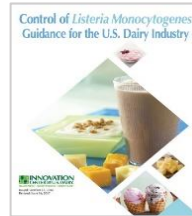
Local Resources
Not sure where to start? A listing of regional resources is available on the **Regional Food Safety Training and Support** tab of Safecheesemaking.org and the network of coaches from the plan writing class can be also found at **Coaching Fellows**. In addition to consultants and your 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.
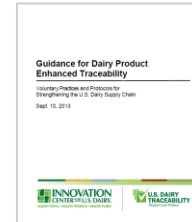
Guidance Documents

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)   **FSPCA Preventative Controls Templates**

SOP's & Record Forms (WCMA)   **Templates & Resources (Cornell University)**

Templates (safecheesemaking.org)   **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.

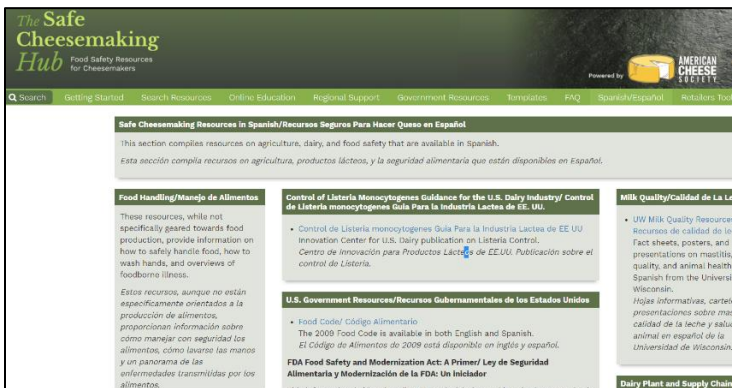# Spanish-Language Food Safety Resources

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 lácteos lista de verificación de diseño
- Lista de verificación del diseño de la instalación lacteá
- 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.