

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 guides, classes, and tools. Visit www.safecheesemaking.org and 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



Ice Cream
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.

Nationwide Support & Food Safety Plan Writing Assistance

Coaching workshops, both in-person and [online](#) with monthly office hours and a free food safety support hotline are available across the US. These resources can help you with your food safety plans, programs, and improved practices. For course materials and Upcoming Workshops visit [Food Safety Plan Support](#)



Hotline:



Dairyfoodsafetycoach@cornell.edu



315-787-2600

Local Resources

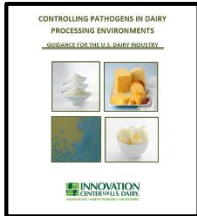
Not sure where to start? Our newest tool is a [50 State Map](#) with a contact list of Cheese and Ice Cream local, regional, and national resources. This lists experts, consultants and state regulators or trouble-shooting help and pilot plant facilities to assist you. Visit safeicecream.org/food-safety-map

In-Person Workshops [\(registration\)](#)

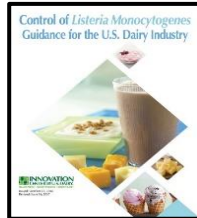
[Dairy Plant Food Safety Workshops](#) Two-day sessions focused on in-plant pathogen controls (hygienic design, GMP's, sanitation, environmental monitoring, CAPA,...) taught by volunteer FS/Quality experts. Includes hands-on exercises and challenging real world case studies. The **[Supplier Food Safety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

Guidance Documents

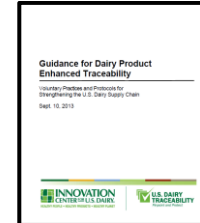
Food safety guidance documents are available for self-study, internal training, and to check your existing programs against. These regularly updated guides were created by dairy subject matter experts to share knowledge/best practices broadly. Download at www.usdairy.com/foodsafety



Pathogen Controls



Listeria Controls



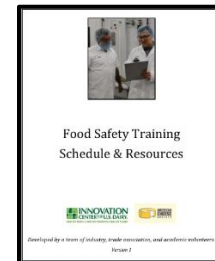
Traceability



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](#)

[Food Safety Plan Templates \(safeicecream.org\)](#)

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

[Templates \(FSPCA\)](#)

[Thermization Risk Assessment App \(FRI-WI\)](#)

[New Employee 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 1) Condensed Guidance Document for cheesemakers including Fresh/Hispanic style, 2) New Employee Training Video, 3) Control of *Listeria monocytogenes* Guidance for the U.S. Dairy Industry, 4) Dairy Equipment Design Checklist, 5) Dairy Facility Checklist, 6) example Sanitation Standard Operating Procedure (SSOP), 7) Seven steps of sanitation, 8) FSPCA manual. – English versions at www.usdairy.com/foodsafety

- [¡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](#)

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 has Food Safety courses available in English & [Spanish: 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. [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. They also provide an accredited [HACCP](#) course.

Center for Dairy Research has a variety of courses and resources available [video](#)