

Cheese Food Safety Resources

The Innovation Center for US Dairy partners with the American Cheese Society, North American Ice Cream Association, International Dairy Foods Association, The Dairy Practices Council and numerous other dairy organizations and Universities. We are committed to sharing best practices to strengthen food safety in *all* dairy processing facilities and to protect consumers by providing the following:

Visit www.safecheesemaking.org



Curated resources for Artisan Cheesemakers. Site includes a [map](#) of local food safety experts, easy to use templates, reference guides and other materials selected by cheesemakers and food safety experts.

Cheese Online Training Course




bit.ly/3vt00yM

Free Code: IC-FREE

Free Food Safety Hotline



 315-787-2600

 Dairyfoodsafetycoach@cornell.edu

Nationwide Support & Food Safety Plan Writing Assistance

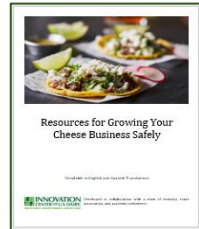
Coaching workshops, both in-person and [online](#) with monthly office hours and a free food safety support hotline are available across the US. These resources can help you with your food safety plans, programs, and improved practices. For course materials and Upcoming Workshops visit [Food Safety Plan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

Guidance Documents

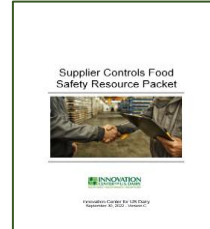
Food safety guidance documents are available for self-study, internal training, and to check your existing programs against. These regularly updated guides are prepared for the dairy industry by dairy subject matter experts who share their best practices on pathogen control topics including design, sanitation, GMP's, zoning, and environmental monitoring. Download at www.usdairy.com/foodsafety or click the image below.



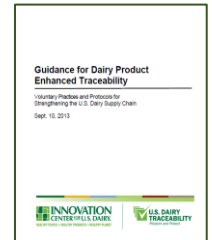
Listeria & Pathogen Controls



Guidance Checklist
**w/[New Employee Training Video](#)*



Suppliers Controls



Traceability

Resources & Templates

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

[Food Safety Plan Templates \(safeicecream.org\)](http://safeicecream.org)

[Templates \(safecheesemaking.org\)](http://safecheesemaking.org)

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

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

[Templates \(FSPCA\)](#)

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

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

[7 Steps to Effective Wet Sanitation](#)

In-Person Workshops [Upcoming Workshops from the Innovation Center for U.S. Dairy](#)

[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 Workshop and Tools](#) 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.

Food Safety Resources in Spanish

Recursos de seguridad alimentaria en Español



Many of the guides, checklist, and videos listed below are available in Spanish including: 1) A condensed [Guidance Document](#) for cheesemakers including Fresh/Hispanic style cheese, 2) Printable Poster with QR codes to Video 3) [New Employee Training Video](#), 4) Control of *Listeria monocytogenes* Guidance for

the U.S. Dairy Industry, 5) Seven Steps for Effective Wet Sanitation 6) Design Checklists and templates. Visit www.usdairy.com/spanish for these tools. English versions available at www.usdairy.com/artisan.

- ¡NUEVO! [Recursos para 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](#)
- [Siete Pasos para una Desinfección Húmeda Eficaz – 7 Steps ES](#)
- [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](#)

Spanish Sections on Artisan Resource Websites

Español Secciones sobre sitios web de recursos artesanales



[Safe Cheesemaking Spanish-Language Resources](#)

[Safe Ice Cream Spanish-Language Resources](#)

University/Extension Food Safety Courses in Spanish

Cursos Universitarios/Extensivos de Seguridad Alimentaria en Español

Cornell University offers [Introduction to Food Safety Principles](#) 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.

Additionally, [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.