



Established 1982



Artisan Food Safety Tools

**Rich and Heather Draper
The Ice Cream Club®, Inc.**

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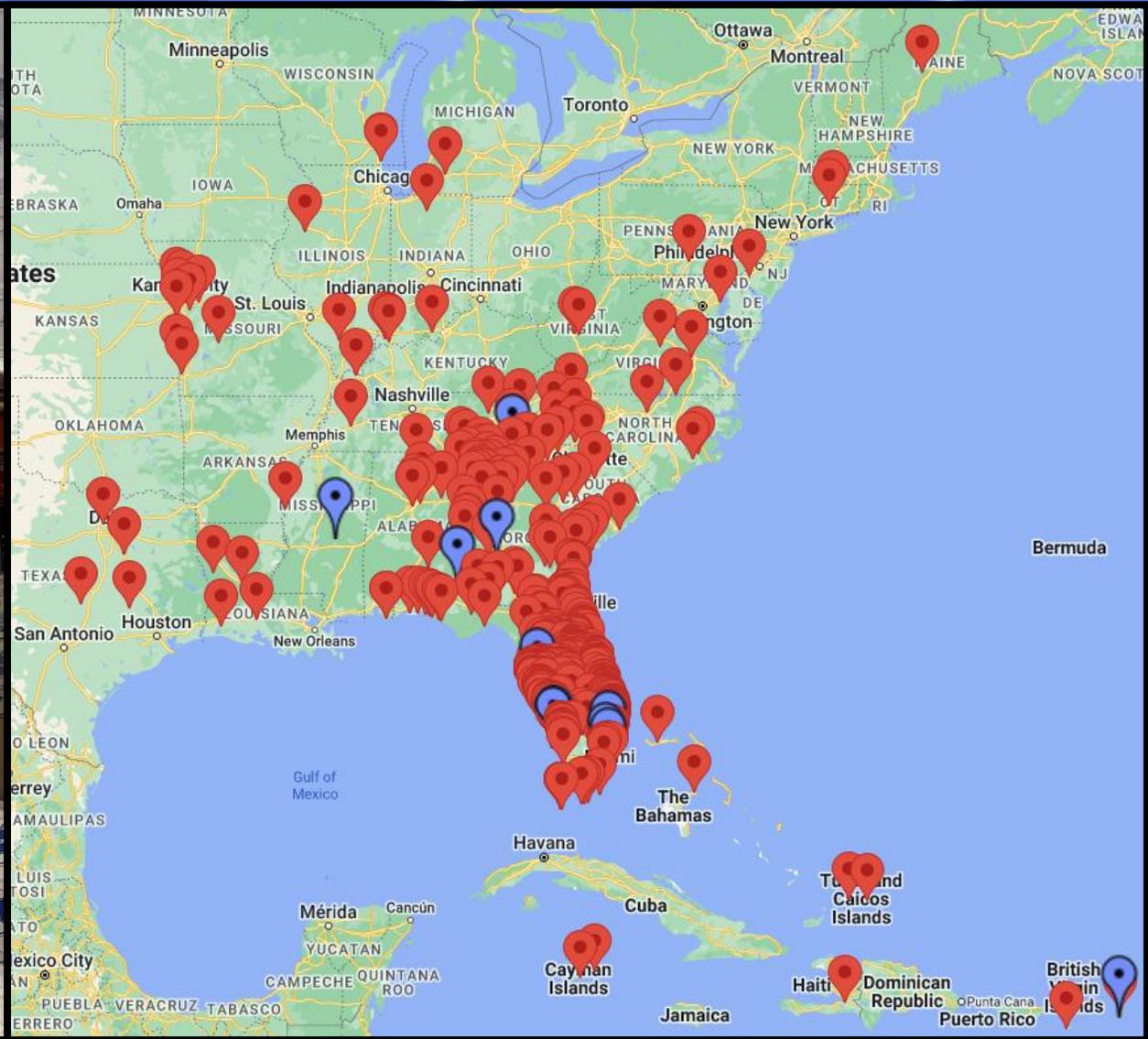


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Artisan Food Safety Advisory Teams

Ice Cream



Cheese



Hispanic Style



Artisan Food Safety Advisory Team Goal:

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

Artisan Food Safety Advisory Group Strategies:

- ✓ Provide Resources and tools so they can help themselves
- ✓ Provide Training that reaches people across a broad geography
- ✓ Provide Hands-on Support and Coaching
- ✓ Proactively assess areas of need for Research and scientific analysis

Passionate about FOOD SAFETY being PRE-COMPETITIVE !

About Us ▾ Programs & Campaigns ▾ Newsroom ▾ Knowledge Center ▾ Event Center ▾ Issues & Advocacy ▾ Professional Communities ▾

Safe Ice Cream

[www.safeicecream.org](#)

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THE SAFE ICE CREAM HUB

Food Safety Resources for Ice Cream Manufacturers



[Food Safety Resources](#) [Training Opportunities](#) [Spanish-Language Resources](#) [Other FSMA & Regulatory Resources](#) [FAQs](#)

The Safe Ice Cream Hub is a one-stop portal to provide ice cream and frozen dessert manufacturers with easy access to food safety information, training, and support. Information has been gathered through a collaborative effort by food safety and dairy manufacturing experts from industry, academia, and non-profit organizations.



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The Safe Cheesemaking Hub Food Safety Resources for Cheesemakers

www.safecheesemaking.org

Powered by  AMERICAN CHEESE SOCIETY

What's In This Guide

- ▶ **Getting Started**
 - Food Safety Publications
 - Most Frequently Used Resources
 - Learn more about FSMA
- ▶ **Search Resources**
 - Search ACS Virtual Library
- ▶ **Online Education**
 - Online Courses
 - Instructional Videos
- ▶ **Map of Dairy Food Safety Resources in the USA**
- ▶ **Regional Support and Education**
 - Courses and Workshops
 - Extension Programs
 - Dairy Research Centers
 - Regulatory Agencies by State
 - Guilds
- ▶ **Government Resources**
- ▶ **Templates**

Welcome to the

Safe Cheesemaking Hub

Welcome to the Safe Cheesemaking Hub! This is a compendium of food safety resources selected and organized to help cheesemakers easily find the information they need.



Learn More About: Food Safety Plans for Small-Scale Cheesemakers

Penn State University: Food Safety Plans for Small Scale Cheesemakers

The Penn State Extension Food Safety Plans for Small-Scale Cheesemakers was developed because many food safety documents currently available are aimed at larger processors and do not meet the needs of smaller-scale processors and the unique requirements for raw milk cheesemakers.

ACS Best Practices Guide for Cheesemakers

American Cheese Society Best Practices Guide for Cheesemakers

An easy reference for busy cheesemakers-especially small-to mid-size producers. This guide highlights the key requirements, suggestions, and practices. Condensed into an easily digestible format, and written in accessible language.

Food Safety Publications

- Control of Listeria Monocytogenes Guidance for the U.S. Dairy Industry Innovation Center for U.S. Dairy publication on Listeria Control.



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Online Self-Paced Courses on Good Manufacturing Practices & How to Identify Hazards & Risks



**Food Safety
Basics For
Artisan
Cheesemakers**

bit.ly/3vtOOyM



**Food Safety
Basics for Ice
Cream Makers**

bit.ly/36tUPQh

[Sample Module: GMPs](#)

Use Free Registration Code: IC-FREE

www.Safeicecream.org



Food Safety Plan Templates



Growing Your Business Safely Checklist



Ice Cream and Frozen Desserts Labeling Manual (2019 Edition)



Elevate Your Ice Cream Business By Learning Food Safety Basics

Authors and Affiliation:

*Dr. Stephanie Cotter
Postdoctoral Researcher, North Carolina State University*

[Read more](#)



"Growing Your Ice Cream Business Safely"

By: Heather Draper, Director, The Ice Cream Club, Inc. Boynton Beach, FL

[Read more](#)



Allergen Control: A Triple-Check Approach

Authors and Affiliation:

*Heather Draper, Director, The Ice Cream Club, Inc.
Rich Draper, CEO and Co-Founder, The Ice Cream Club, Inc.*

John Allan, Vice President of Regulatory Affairs & International Standards, International Dairy Foods Association

[Read more](#)

Food Safety Plan Development You Are Not Alone

Authors and Affiliation:

Dr. Samuel Alcaine, Associate Professor, Cornell University

[Read more](#)



Common Sense Cleaning & Sanitation Practices

By Mr. Hank Sweeney, National Account Manager, Classic Mix Partners

[Read more](#)

Color-Coding In a Food Processing Facility: It Starts with Hue

Authors and Affiliation: Dr. Mathew J. Bartkowiak, Nelson-Jameson, Inc.

[Read more](#)



Hurdle Approach to Food Safety

Authors and Affiliation:

By: Brian Kraus, MS Director Food Safety & Regulatory Compliance Wells Enterprises Inc

[Read more](#)



Understanding FDA's Food Facility Registration Requirements

By John Allan, International Dairy Foods Association, and Rich Draper, The Ice Cream Club, Inc.

[Read more](#)



Foreign Materials Control Webinar

Authors and Affiliation:

The Innovation Center for U.S. Dairy® Webinar on Foreign Material Controls

[View Webinar](#)

www.Safeicecream.org - Phone an Expert!



Food Safety Support Hot-Line for SMALL / ARTISAN DAIRY PROCESSORS

Not sure where to start?
Our network of Food Safety Experts from
Universities across the U.S. are here to help you
take the next step. Providing free one-one plan
consultation and review.

315-787-2600

Dairyfoodsafetycoach@cornell.edu

Since launch- Website 42,665 views:

Home: 15,910

Food Safety Plan Templates: 15,241

Food Safety Resources: 4,759

Training Opportunities: 3,502

Food Safety Map: 2,146

Growing Your Business Safely: 446

Other Resources: 383

FAQs: 235

Spanish: 31

NIFA Grant Workshops Virtual & In-Person



USDA National Institute of Food and Agriculture
UNITED STATES DEPARTMENT OF AGRICULTURE

Cornell CALS
College of Agriculture and Life Sciences

NC STATE UNIVERSITY

Oregon State University

UConn
UNIVERSITY OF CONNECTICUT

Allergen Controls **June 10, 10-11am EST**

Supplier Controls **June 27, 3-4pm EST**

Verification and Records **July 8, 9-10am EST**

Environmental Monitoring **July 25, 3-4pm EST**

Recall Plans **August 12, 10-11am EST**

Prerequisites and GMPs **August 22, 3-4pm EST**

Hazard Analysis **September 9, 10-11am EST**

Process Controls **September 19, 3-4pm EST**

Sanitation Controls **October 14, 10-11am EST**



Artisan Food Safety Guidance Documents

www.usdairy.com/Artisan

www.usdairy.com/Spanish

NEW



Food Safety Training
Schedule & Resources



Developed by a team of industry, trade association, and academic volunteers.
Version 1

2024
Training Schedule



Resources for Growing Your
Cheese Business Safely

*Available in English and Spanish Translations



Developed in collaboration with a team of industry, trade association, and academic volunteers.

2023
Growing Cheese Business Safely

Supplier Controls Packet



Innovation Center for U.S. Dairy
June 13, 2022 - Version A

2022
Supplier Controls

NEW



Resources for Growing Your Business Safely
Ice Cream Inclusions
Food Safety Guide



Developed in collaboration with a team of small business owner, processor, trade association, and academic volunteers.

2024
Inclusion Handling

Food Safety 'New Hire' Training Available in English & Spanish



- Look for Dirty Surfaces ✓
- Clean & Sanitize ✓
- Good Personal Hygiene ✓
- Clean Clothes & Shoes ✓
- Wash Your Hands ✓
- Wear Hair & Beard Nets ✓



[English Version](#)

[Spanish Version](#)

[Poster](#)



Owner Focused Videos

- ❖ Why It Matters to Your Business
- ❖ How To Minimize Risks to Your Products

WATCH THIS VIDEO



VEA ESTE VIDEO



Please help us spread the word!

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Thank you!



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