
Artisan Food Safety

**2022 NADRO Annual Conference
Franklin, TN
July 12, 2022**

Innovation Center for U.S. Dairy Food Safety Operating Committee

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



How We Work Together



Core Strategies



Industrywide Sharing of Best Practices to Drive Continuous Improvement

- Regular sharing of leading-edge and best practices via leadership group and pools of experts
- Targeted summits and expert best practice sharing groups
- Food Safety Culture Programs, Assessment, and Dashboard

Disseminate Best Practices via Training, Tools, & Guidance Documents

- Dairy Plant Food Safety & Supply Chain workshops
- Pathogen Controls Guidance Document, Traceability Guidance Document, tools/checklists
- Presentations by industry and academic experts on behalf of the IC (Conferences, Webinars)
- Share results and progress as appropriate with regulatory partners



Support Artisan, Farmstead, and Small Dairy Manufacturers

- Tailored training classes, online courses, and resource websites
- Hands-on food safety plan support and free 1:1 coaching (USDA NIFA Grant)

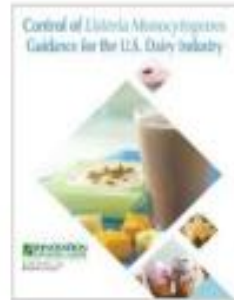
Identify New Solutions Through Research

- Listeria Research Consortium to develop new tools and leverage academic thought leaders
- Pathogen research through NDC, utilize Dairy Research Centers to aid small/farmstead dairy processors

Ongoing Guidance & Trainings



Pathogen Control Guidance Document



Listeria Controls



Traceability

<http://www.usdairy.com/foodsafety>

The Innovation Center Food Safety Committee Announces 2022

Supplier Food Safety Management Workshop

September 27 - 28

Plymouth, WI

Host: Sargento Foods

Innovation Center Food Safety Committee
Announces 2022

Dairy Plant Food Safety Workshops

March 8 - 9 Tempe, AZ

Host: United Dairymen of Arizona

March 30 - 31 St. Louis, MO

Hosts: Prairie Farms & Glanbia Nutritional

August 3 - 4 Green Bay, WI

Hosts: Schreiber Foods & Saputo

September 14 - 15 Syracuse, NY

Hosts: HP Hood, Wells Enterprises & Agri-Mark

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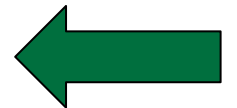
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Artisan Dilemma



Artisan Food Safety Advisory Group

■ Team Mission

- ❑ Enhance food safety and pathogen control among artisan cheese & ice cream makers
 - Broadly disseminate food safety education
 - Help as many producers as possible, reach even the smallest operations with the least resources

■ Strategies

- ❑ Provide Resources and tools so artisans 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

Artisan Cheese Food Safety Advisory Team



Artisan Ice Cream Food Safety Advisory Team



Artisan Food Safety Resources Overview

Cheese

- Consolidated guides and resource website

www.safecheesemaking.org



- Online training and resources

www.usdairy.com/artisan

- Food Safety Coaching and FS Plan writing



dairyfoodsafetycoalition.com DairyFoodSafetyCoach@Cornell.edu



Ice Cream

- Consolidated guides and resource websites

www.safeicecream.org



- Online training and resources

www.usdairy.com/artisan

- Food Safety Coaching and FS Plan writing



dairyfoodsafetycoalition.com DairyFoodSafetyCoach@Cornell.edu

Resources You Can Use



www.safecheesemaking.org

THE SAFE ICE CREAM HUB

Food Safety Resources for Ice Cream Manufacturers



www.safeicecream.org

On-line Artisan Cheese Food Safety Course



Food Safety Basics For Artisan Cheesemakers

[Food Safety Basics For Artisan Cheesemakers -
Food Safety \(ncsu.edu\)](https://www.ncsu.edu/food-safety-basics-for-artisan-cheesemakers/)

On-line Artisan Ice Cream Food Safety Course

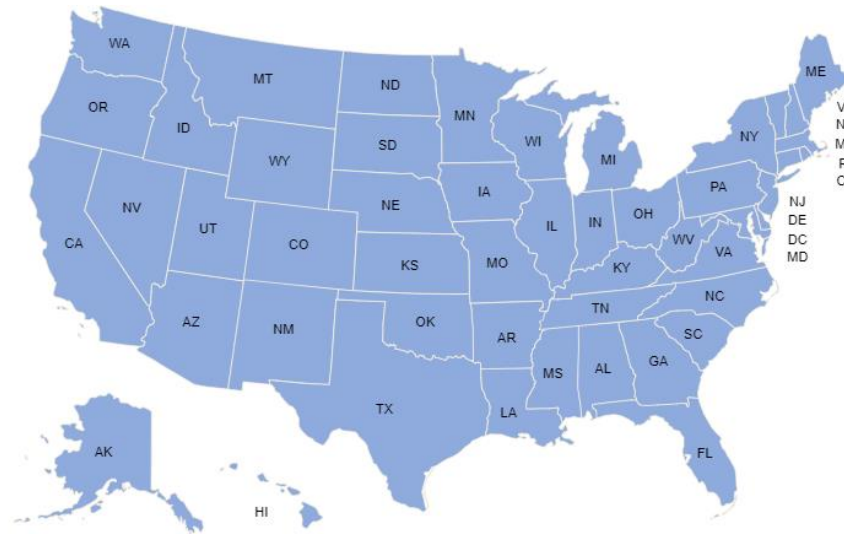


Food Safety Basics for Ice Cream Makers

[Food Safety Basics for Ice Cream Makers -
Food Safety \(ncsu.edu\)](https://www.ncsu.edu/food-safety-basics-for-ice-cream-makers/)

Map of Food Safety Resources (NEW)

Goal: Create National Map of Resources / Identify Where Support is Missing?



[Map of Food Safety Resources](#)

State Page of Food Safety Resources

Click [here](#) for a printable PDF.

THE SAFE ICE CREAM HUB

Food Safety Resources for Ice Cream Manufacturers



This document was created to help you find local and regional Food Safety support. For self-help resources, guides, and templates see bottom of this document

<http://www.safeicecream.org/food-safety-map>

Local Food Safety Resources

Please forward additions/corrections to Mary Wilcox

significantoutcomesllc@gmail.com

New York Dairy Food Safety Resources

Local Food Safety Resources

- Sam Alcaine alcaine@cornell.edu - food safety plans, FSPCA, dairy/food safety assistance
- Rob Ralyea rdr10@cornell.edu – for cheese
- Kim Bukowski kbr14@cornell.edu – for ice cream
- Nicole Martin nhw6@cornell.edu – for fluid milk
- Cornell University Dairy Foods Extension [link](#)
- New York State Dept of Agriculture and Markets [link](#) - Milk Control, Jackie Mannato
Jackie.Mannato@agriculture.ny.gov

Regional Food Safety Resources

- Northeast Dairy Foods Research Center at Cornell [link](#) (Dave Barbano/Sam Alcaine alcaine@cornell.edu)
- Northeast Dairy Foods Association [link](#)
- New York State Cheese Manufacturers' Association [link](#)
- Cornell Food Processing & Development Laboratory [link](#) – Rob Ralyea rdr10@cornell.edu
- Cornell Dept of Food Science [link](#)
- Northeast Center to Advance Food Safety [link](#)
- Find additional resources through your regional dairy check-off American Dairy Association NE [link](#)

Delaware Dairy Food Safety Resources

Local Food Safety Resources

- Melinda Shaw mlit@udel.edu runs the U Dairy Creamery, making cheese and ice cream.
- Kali Kniel Professor of Microbial Food Safety kniel@udel.edu
- University of Delaware [Link](#) Dan Severson severson@udel.edu Extension Agent, Agriculture & Animals
- DE Dept. of Health and Social Services Div. Of Public Health [link](#), gwen.willey@delaware.gov

Regional Food Safety Resources


- Find additional resources through your regional dairy check-off New England Dairy Promotion Board [link](#)

National Dairy Food Safety Resources

- Dairy Food Safety Support available nationwide
 - National Dairy Food Safety Hotline staffed by experts
Dairyfoodsafetycoach@cornell.edu or call (315) 787-2600
 - [Center for Dairy Research](#) - Food safety/quality support aobrien@cdr.wisc.edu
- National Organizations with dairy food safety resources
 - [Safe Cheesemaking](#) American Cheese Society curated resource hub
 - [Safe Ice Cream](#) Food safety resource hub for ice cream
 - [Innovation Center for U.S. Dairy](#) Food safety guides, checklists, workshops
 - [International Dairy Foods Association](#) Advocacy, regulatory and communications
 - [North American Ice Cream Association](#) Food safety page
 - [WCMA](#) Food safety page and templates
 - [The Dairy Practices Council](#) Peer reviewed guidance documents
 - [3-A Sanitary Standards](#) Standards for hygienic design

Dairy Food Safety Resources

For self-help resources, guides and templates [Click Here](#)





Food Safety Resources

The Innovation Center for U.S. Dairy partners with 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:

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.

Interactive Online Training Courses




Cheesemakers bit.ly/2stGQyM Ice Cream bit.ly/2stGQyM

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. The courses are low cost or free with member code from the ACS, Ice Cream Association, DPC, or the IC. You'll also find many online courses through University's including NCSU's online **Environmental Monitoring** course bit.ly/2stGQyM and Cornell's online **Sanitation Course** at bit.ly/2stGQyM

Nationwide 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:** 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 through the National [Dairy Research Centers](#) and/or your local University/Extension programs. Coming Soon - [50 States](#) map contact list



Digital Supplier Controls Food Safety Resource Packet (NEW)

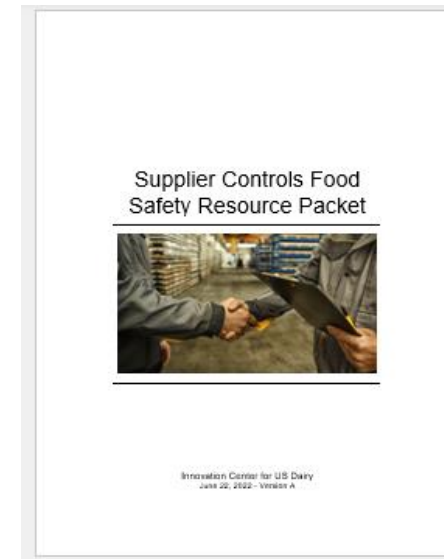
Goal: Develop a Supplier Controls Packet to guide small to medium processors to know why and how to ask the right food safety questions of their suppliers

Audience: Small to Medium Artisans with:

- Limited food safety knowledge/staff
- Limited access to food safety expertise locally
- Those unable to purchase ingredients at large volumes

Approach:

- Determine what is currently missing from existing resources
- Highlight the common mistakes/confusion areas
- Develop packet of sample documents w/explanations <https://bit.ly/3tTfdry>
- Sharing at conferences



Ongoing Artisan Training/Workshops/Support



Hybrid Approach: Online + Virtual Office Hours



dairyfoodsafetycoach@cornell.edu



315-787-2600

In-Person Workshops



July 19th



November 6th



Hispanic Latino Style Cheese Food Safety Outreach

Training/Tools

- New Employee Training Video
- Checklist To Reduce Risk



*Thank
You!*

NADRO Leadership

Industry Partners & Volunteers

Innovation Center for U.S. Dairy