
Food Safety Tools You Can Use

Cheese, Ice Cream, Dairy



Navigating Your Food Safety Journey

Need Contacts

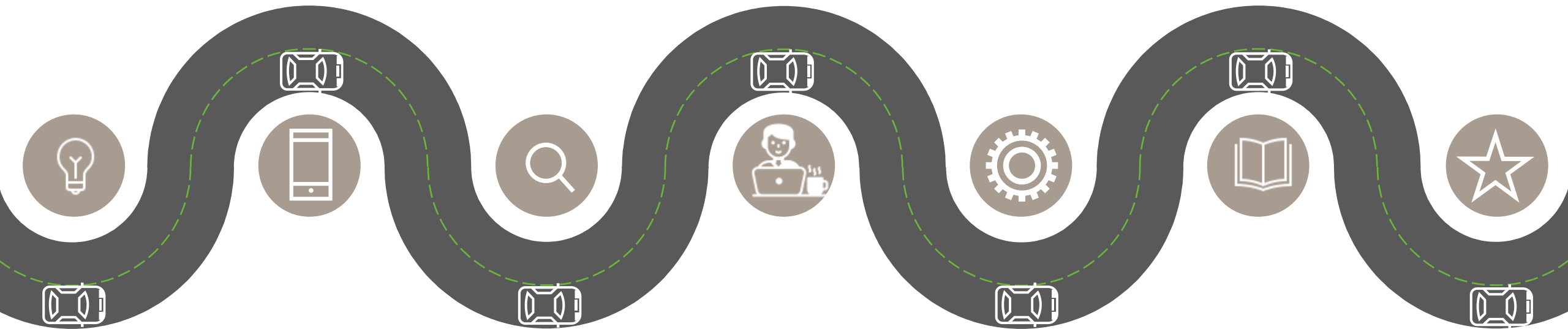
- [50 States of Resources](#)
- Support Hotline
☎ 315-787-2600

Write Your Plan

- [NIFA Workshops/Office Hours](#)
- [Templates](#)
- Support Hotline ☎ 315-787-2600

Advance Employee Training

- [Guidance Documents](#)
- [DPFS Workshops](#)



Just Starting Out

- [On-line Cheese Course](#)
- [On-line Ice Cream Course](#)

Self-Audit

- [Growing Your Ice Cream Business Safely](#)
- [Growing Your Cheese Business Safely](#)

Implement Your Plan

- [Employee Video English](#)
- [Employee Video Spanish](#)
- [Supplier Controls](#)

Food Safety Culture

- [Podcast: Culture Comes First](#)
- [Webinar: Food Safety Culture](#)

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



**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

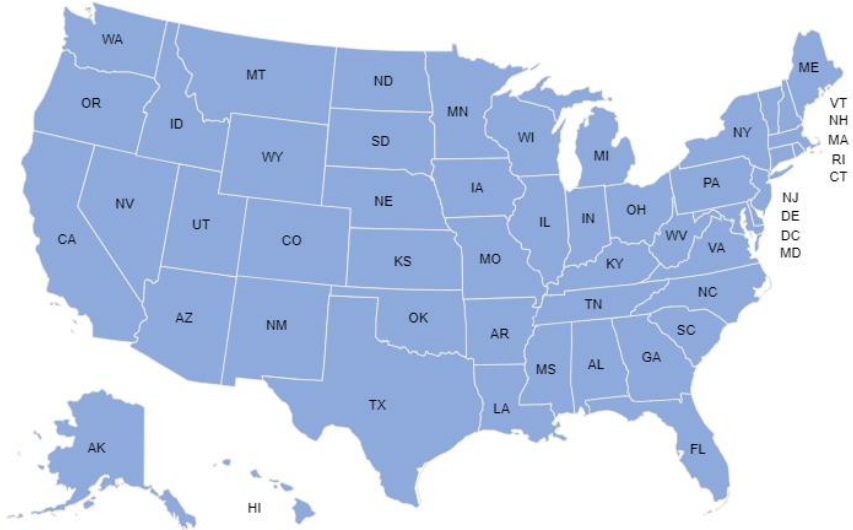
Websites & Map of Food Safety Resources by State

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](#)



[Click Here for Map of Food Safety Resources](#)

Growing Your Business Safely Checklist of Resources & Templates [Click Here](#)

Growing Your Business Safely Checklist

1. Self-Audit

1. [Lesson 1: Importance of Food Safety Excerpt](#)
2. [Food Safety Program Checklist](#)
3. Self-Audit Templates
 1. [FDA's Food GMP Inspection Report](#)
 2. [SQF Institute's Guidance, Tip Sheets, etc.](#)
 3. [Level 1 Audit Template](#)

2. Good Manufacturing Practices

1. [Lesson 4: GMPs Excerpt](#)
2. [GMP Template](#)
3. [Welcome Letter Template for Visitors](#)
4. [Recordkeeping Template](#)

3. SSOPs - Sanitary Standard Operating Procedures

1. [Lesson 6: Sanitation Excerpt](#)
2. [Lesson 8: Process Controls Excerpt](#)

Additional Checklist Items Covered:

4. Allergen Training
5. Label Requirements
6. Traceability Requirements, Receiving Logs Required Records
7. Vendor Approval Process & Logs (including local vendors)
8. Recall Plan
9. Facility Design-Layout, Traffic Patterns, Air Patterns, & Pests
10. Sanitary Design of Equipment
11. Hazard Analysis
12. Critical Control Points
13. Pulling it all together – Your Food Safety Plan
14. Environmental Monitoring
15. Re-Audit/Gap Analysis

Personalized Support to Write or Refine Your Food Safety Plan

Online Training with Coaching/Q&A Zoom Sessions by Expert Coaches

- [Register for Virtual Artisan Dairy Food Safety Coaching Workshop](#)
- [Register for Office Hours with Dairy Food Safety Coaches](#)



Free Hotline

315-787-2600



Dairyfoodsafetycoach@cornell.edu



TOPIC	DATE - click to register	Instructors
Allergen Controls	October 10, 10-11am EST	Sam Alcaine & Stephanie Brown, Oregon State University
Process Controls	October 20, 3-4pm EST	Sam Alcaine & Stephanie Brown, Oregon State University
Supplier Controls	November 14, 10-11am EST	Sam Alcaine & Joy Waite-Cusic, Oregon State University
Sanitation Controls	November 17, 3-4pm EST	Sam Alcaine & Jovana Kovacevic, Oregon State University & Stephanie Clark, Iowa State
Hazard Analysis	December 12, 10-11am EST	Sam Alcaine & Stephanie Brown, Oregon State University
Allergen Controls	December 15, 3-4pm EST	Sam Alcaine & Stephanie Clark, Iowa State

Upcoming Workshops

Online Virtual Artisan Dairy Food Safety Plan Coaching Workshop

Online via Canvas with monthly Office Hours via Zoom

[Register here](#)

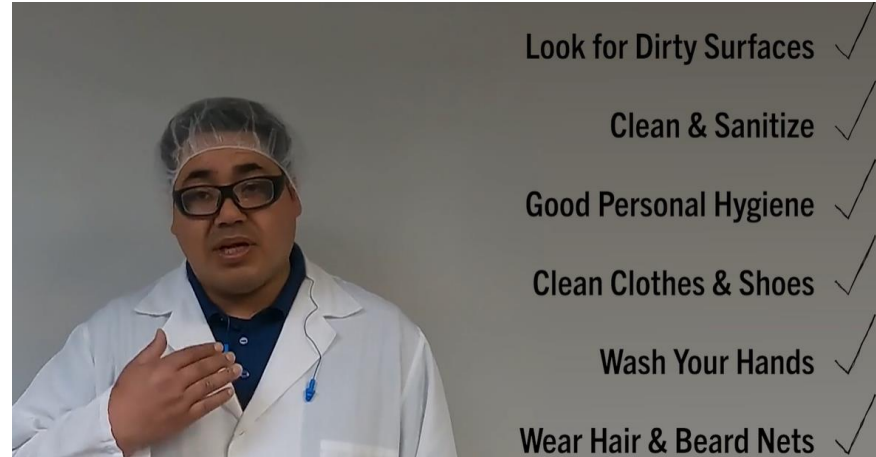
Office Hours

Office Hours are open to anyone registered for the online course. You are also welcome to join if you have taken this class in person.

[Click here for Office Hours](#)

[Calendar](#)

Brief Food Safety Training Video Available in English & Spanish



[English Version](#)

[Spanish Version](#)

[Poster](#)

WELCOME TO
CHEESE
FOODSAFETY



Guidance Checklist for Employees & Supervisors To Reduce Risk



www.usdairy.com/Artisan



www.usdairy.com/Spanish

Supplier Controls-What to Ask Your Suppliers

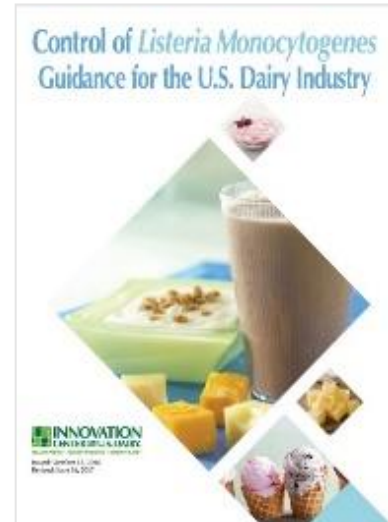


[Supplier Controls Click Here](#)

Guidance Documents

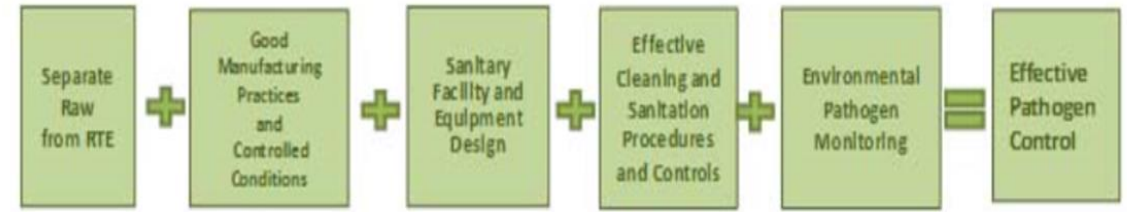


[Pathogen Control](#)



[Listeria Control](#)

In-Person Workshops



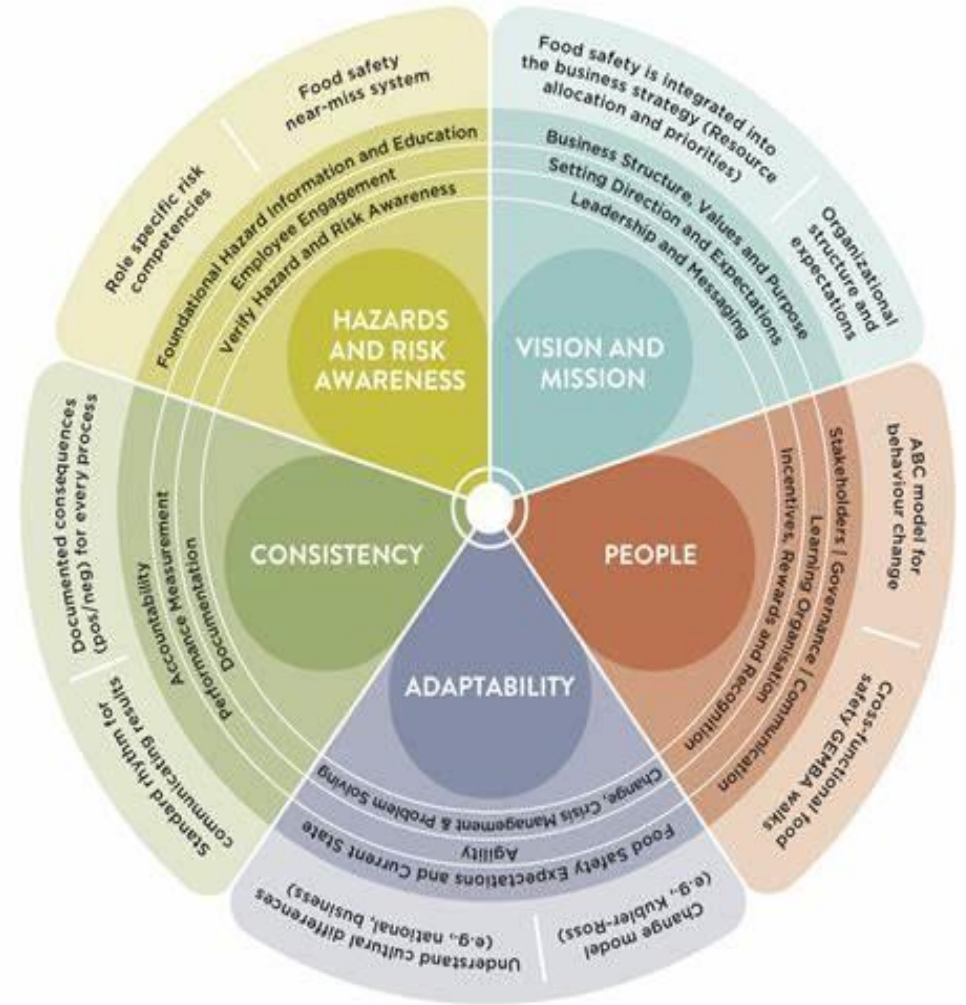
[Dairy Plant Food Safety Workshop](#)

[Supplier Food Safety Management Workshops](#)

Advanced Resources: Food Safety Culture

[Podcast: Culture Comes First by Lone Jespers](#)

[Webinar: Food Safety Culture by Lone Jespersen of Cultivate](#)



These Tools Brought To You By The Following:

Artisan Cheese Food Safety Advisory Team



Artisan Ice Cream Food Safety Advisory Team



For a complete listing of resources [Click Here](#) or contact Tim.Stubbs@dairy.org