

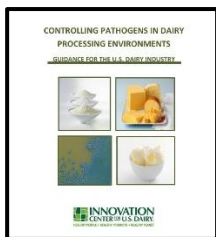
Food Safety Resources for Cheesemakers

The Innovation Center for US Dairy partners with dairy processors, CDR, American Cheese Society, WCMA, IDFA, and other dairy organizations and Universities. **We are committed to sharing best practices to strengthening food safety in all dairy processing facilities and protecting consumers**



www.usdairy.com/foodsafety, www.usdairy.com/artisan and www.safecheesemaking.org
Guidance Documents

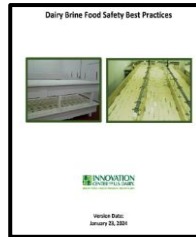
Food safety guidance documents are available for self-study, internal training, and to check your existing programs against. These regularly updated guides are prepared for the dairy industry by dairy food safety experts who share their best practices on pathogen control, design, sanitation, GMP's, zoning,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



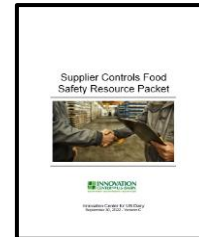
Listeria & Pathogen Controls Guidance



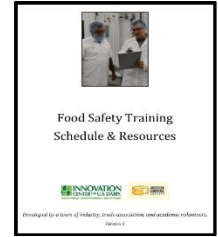
Condensed FS Guidance



Brines Mngmt



Suppliers Controls Guidance & Templates



Training Resources

In-Person Workshops – Details at www.usdairy.com/events

Dairy Plant Food Safety Workshops In-person two-day sessions focused on in-plant pathogen controls. Participants cover all aspects of the Pathogen equation, hear from FS/Quality experts working at dairy processors and complete small team, hands-on exercises including designing an EM program, SSOP writing, and challenging real world case studies.

Innovation Center Food Safety Committee Announces 2026
DAIRY PLANT FOOD SAFETY Workshops

March 31 - April 1 | Greeley, CO
Hosts: *Hilmar & Leprino Foods*

June 31 - July 1 | Madison, WI
Hosts: *Sargento & Foremost Farms*

August 26 - 27 | Pasco, WA
Hosts: *Darigold & Tillamook*

September 22 - 23 | Arden Hills, MN
Host: *Land O'Lakes*



Supplier Food Safety Management Workshop & Tools are available to help companies identify, quantify, and mitigate risks from their supply chain. During the workshop participants learn how to build a supplier program, assess risks, and employ best practices to mitigate those risks. Tools and templates are also available through this [link](#).

Food Safety Resources for Cheesemakers

Resources & Templates

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

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

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

[Templates \(FSPCA\)](#)

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

[Foreign Materials Best Practices](#)

[New Employee Video - English](#)

[Why Food Safety Matters Video-English](#)

[How To Minimize Your Risks Video-English](#)

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

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

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

[7 Steps to Effective Wet Sanitation](#)

[Map of Local Food Safety Experts](#)

[New Employee Video - Spanish](#)

[Why Food Safety Matters Video-Spanish](#)

[How To Minimize Your Risks Video-Spanish](#)

Websites www.usdairy.com/artisan or www.safecheesemaking.org



Local & National Support/Food Safety Plan Writing Assistance

Unsure where to start? Visit our [50 State Map](#) with contact information for experts, consultants, and pilot plant facilities to assist you with your Cheese questions. Visit [Food Safety Plan Support](#) to access templates to help you write or enhance your food safety plans and programs.



Cheese Online Training Course



Videos, Posters & Checklists



Use Free Code: IC-FREE

Food Safety Resources in Spanish

Recursos de seguridad alimentaria en Español



The Innovation Center for U.S. Dairy provides tools and guidance for the dairy industry. Some of these tools are available in Spanish including:

- 1) Condensed Guidance Document for cheesemakers including Fresh/Hispanic style, 2) Cheese Food Safety: Why It Matters Video 3) Cheese Food Safety: How to Minimize Your Risks, 4) New Employee Training Video, 5) Control of *Listeria monocytogenes* Guidance for the U.S. Dairy Industry, 6) Dairy Equipment Design Checklist, 7) Dairy Facility Checklist, 8) example Sanitation Standard Operating



Procedure (SSOP), 9) Seven steps of sanitation, 10) FSPCA manual, 11) Videos: FSMA Basics 12) Poster: Information About Allergens – English and Spanish versions at www.usdairy.com/foodsafety

- [Recursos para acrecentar su negocio de producción de quesos de manera segura](#)
- [¡NUEVO! Seguridad alimentaria del queso: Por que es importante](#)
- [¡NUEVO! Seguridad alimentaria del queso: como minimizar los riesgos](#)
- [¡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 Conceptos básicos de fsma en español](#)
- [Videos de conceptos básicos de FSMA](#)
- [Información Acera De Alimentos alergénicos](#)

Spanish Sections on Artisan Resource Websites

Español Secciones sobre sitios web de recursos artesanales



Safe Cheesemaking Spanish-Language Resources

University/Extension Food Safety Courses in Spanish

Cursos Universitarios/Extensivos de Seguridad Alimentaria en Español

In addition to these resources, 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 and how to train your employees and [Basic Dairy Science and Sanitation Workshop](#) a 2-day course tailored to dairy processing personnel to help participants understand the basic principles of sanitation, and an accredited [HACCP](#) course.

The Center for Dairy Research at UW also has Cheesemaking [courses](#), [posters](#) and [video](#) trainings.