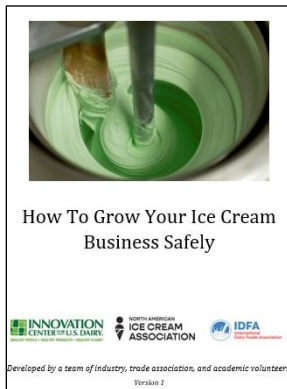


Food Safety Resources For Ice Cream

The Innovation Center for US Dairy is made up of volunteers from processors, universities, and dairy organizations such as North American Ice Cream Association, International Dairy Foods Association, and numerous other organizations who share best practices to protect consumers and help strengthen food safety in all dairy processing facilities.

www.safeicecream.org

One-stop shop for resources, templates, articles, training and links to experts to help with your food safety related questions



Training Videos & Posters

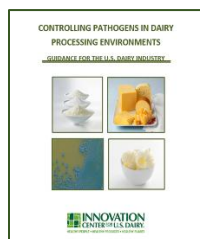


Templates, Trainings & Checklists



Online Ice Cream FS Course
Free Code: IC-FREE

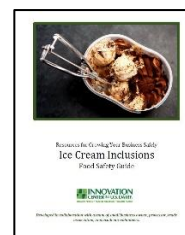
Unsure Where To Start? Take the [Online Course](#) or visit the [50 State Map](#) with contact information for experts, consultants, state regulators and pilot plant facilities to assist you with your Ice Cream questions. Visit [Food Safety Plan Support](#) to access additional templates to help you as you write or enhance your food safety plans and programs. For more guidance, click the document images below or visit www.usdairy.com/foodsafety



Listeria & Pathogen Controls



Suppliers Controls



Ice Cream Inclusions



Traceability

Spanish Language Food Safety Resources available at www.usdairy.com/spanish