

The Innovation Center for US Dairy partners with dairy processors, dairy organizations and Universities to provide resources **to strengthen food safety practices in dairy processing facilities.**

Websites

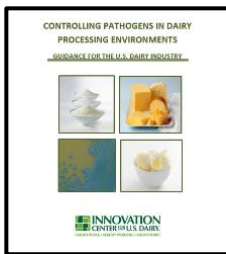
Visit www.usdairy.com/foodsafety for guides, classes, and tools for processors of all dairy products. If you supply into cheese or ice cream industries, find more at www.safecheesemaking.org and www.safeicecream.org



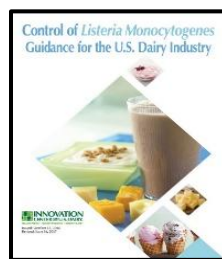
Dry/Powder Resources

Guidance Documents

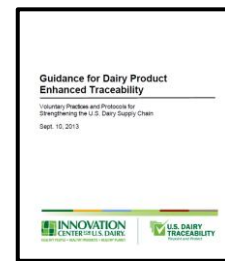
Food safety guidance documents are available for self-study, internal training, and to check your existing programs against. These regularly updated guides were created by dairy subject matter experts to share knowledge/best practices broadly. Download at www.usdairy.com/foodsafety



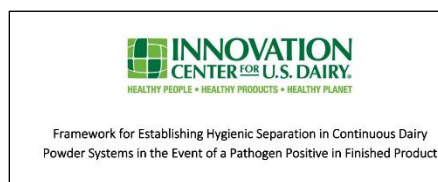
Pathogen Controls



Listeria Controls



Traceability



Framework for Establishing ‘Hygienic Separation’ in Continuous Dairy Powder Systems

Guidance to manufacturers of dairy powders in the event of a pathogen positive event. This guidance document goes beyond the historical view of “clean breaks” to provide a framework for investigating potential hygienic separation points, which may help reduce the amount of implicated product. The document summarizes the components to include in any investigation, this is a tool to help with prevention and guide decision making, but ultimately any decisions must be made by and are the responsibility of the company.

Cronobacter: Pathogen Considerations beyond Salmonella in Dairy Powders

Food Safety Magazine Article

Recorded Webinars:

www.usdairy.com/about-us/innovation-center/food-safety/webinars

Practices and Controls

- [2021 Webinar: Best Practices for Controlling Cronobacter in Dry Dairy Options](#)
- [2020 Webinar: Best Practices for Managing System Breaches in Dry Dairy Operations](#)

Implication of WGS, swabbing, and the NCBI Database

- [2020 Whole Genome Sequencing Part 2 and the NCBI Pathogen Detection Database](#)
- [2020 Presentation Materials](#)

Other Webinars:

- [2019 Webinar: Food Safety Culture by Lone Jespersen of Cultivate](#)
- [2024 Foreign Material Control Strategies](#)

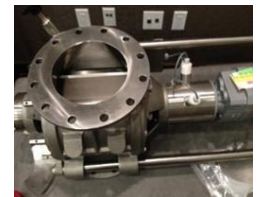
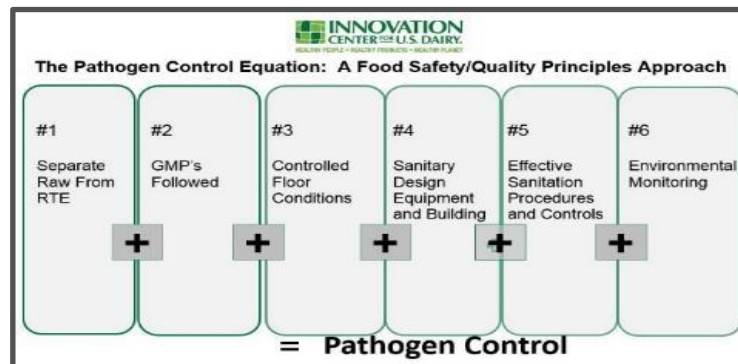
Additional Webinars: (Not published but available for your viewing)

- Dry Dairy Operations – 2021 War on Water <https://vimeo.com/577761322/64342819e2>
- Dry Dairy Operations – 2021 Dry Sanitation <https://vimeo.com/566198267/1f7a6a1667>

In-Person Workshops To Train Your Employees

[\(Offerings & Registration www.usdairy.com/events\)](#)

Dairy Plant Food Safety Workshops Two-day sessions focused on in-plant pathogen controls (hygienic design, GMP's, sanitation, environmental monitoring, CAPA,...) taught by volunteer FS/Quality experts. Includes hands-on exercises and challenging real world case studies.



Supplier Food Safety Management Workshop and Tools helps companies identify, quantify, and mitigate risks from their supply chain.

Spanish-Language Food Safety Resources www.usdairy.com/spanish

Documents available in Spanish include: 1) Condensed Guidance Document for Fresh/Hispanic style cheeses; 2) Videos for employees and owners 3) Control of *Listeria monocytogenes* Guidance for the U.S. Dairy Industry; 4) Dairy Equipment Design Checklist; 5) Dairy Facility Checklist; 6) example Sanitation Standard Operating Procedure 7) Seven Steps of Sanitation, 8) FSPCA manual. – English versions at www.usdairy.com/foodsafety