

## Dairy Food Safety - Local, Regional, and National Resources

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

### Local Food Safety Resources

- Dr. Johnny McGregor, Professor, [johnny@clermson.edu](mailto:johnny@clermson.edu) - food safety plans, FSPCA, dairy/food safety assistance, cheese
- Clemson University Food Nutrition and Packaging [link](#)
- Adair Hoover Food Safety Agent, Clemson Cooperative Extension, Food Systems and Safety Program Team, [cpope@clermson.edu](mailto:cpope@clermson.edu)
- South Carolina Department of Health and Environmental Control [link](#) 803-896-0640, Jimmy Williamson [williamsonj@dhec.sc.gov](mailto:williamsonj@dhec.sc.gov)

### Regional Food Safety Resources

- Southeast Dairy Foods Research Center [link](#) Lynette Johnston, [lmkleman@ncsu.edu](mailto:lmkleman@ncsu.edu)
- Southern Center for Food Safety Training, Outreach and Technical Assistance [link](#)
- Dr. Michelle Danyluk [mddanyluk@ufl.edu](mailto:mddanyluk@ufl.edu)
- Find additional resources through your regional dairy check-off The Dairy Alliance [link](#)

### National Resources Not finding local help?

- Dairy Food Safety Support available nationwide
  - National Dairy Food Safety Hotline staffed by experts [Dairyfoodsafetycoach@cornell.edu](mailto:Dairyfoodsafetycoach@cornell.edu) or call (315) 787-2600
  - [Center for Dairy Research](#) Food Safety/Quality [aobrien@cdr.wisc.edu](mailto:aobrien@cdr.wisc.edu)
- National Organizations with dairy food safety resources
  - [Safe Cheesemaking Hub](#) 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](#)



\*These tools were curated in collaboration with a team of industry, trade association and academic volunteers. If you think a resource or contact is missing, please let us know at [innovationcenter@usdairy.com](mailto:innovationcenter@usdairy.com)