

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

- California Department of Food and Agriculture [link](#)
- California Cheese Guild director@cheeseguild.org

Regional Food Safety Resources

- Western Regional Center to Enhance Food Safety [link](#)
- Dairy Innovation Institute [link](#)-pilot facilities
- Find additional resources through your regional dairy check-off – California Milk Advisory Board [link](#)

National Resources Not finding local help?

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