

Food Safety Resources For Ice Cream

The Innovation Center for US Dairy partners with the processors, universities, the North American Ice Cream Association, International Dairy Foods Association, The Dairy Practices Council and numerous other dairy organizations. We are committed to sharing best practices to strengthen food safety in *all* dairy processing facilities and to protect consumers by providing the following:

Visit www.safeicecream.org



Curated for small to medium sized ice cream producers. This site provides a map of food safety experts and pilot facilities across the U.S., educational training workshops, food safety plan writing assistance and easy to use templates.

Ice Cream Online Training Course



bit.ly/36tUPQh

Free Code: IC-FREE

Technical Assistance



 Dairyfoodsafetycoach@cornell.edu

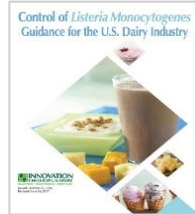
Visit www.usdairy.com/foodsafety/artisan for a full listing of guides, classes, tools, and resource links curated with small processors in mind.

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 subject matter experts to share knowledge/best practices on traceability and pathogen control topics including design, sanitation, GMP's, zoning, and environmental monitoring. Download at www.usdairy.com/foodsafety or click the image below.



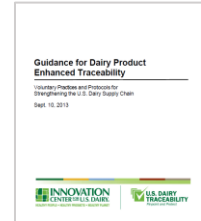
Pathogen Controls



Listeria Controls



Supplier Controls
Guidance & Templates



Traceability

Resources & Templates

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

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

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

[SOP's & Record Forms \(WCMA\)](http://wcma.org)

[Templates & Resources \(Cornell\)](http://cornell.edu)

[Templates \(FSPCA\)](http://fspca.org)

[Farm to Production Guidelines \(DPC\)](http://dpc.org)

[Supplier Controls Packet](#)

[7 Steps to Effective Wet Sanitation](#)

In-Person Workshops [Upcoming Workshops from the Innovation Center for U.S. Dairy](#)

[Dairy Plant Food Safety Workshops](#) In-person, two-day, hands-on session focused on in-plant pathogen controls. Exercises include designing an EM program, SSOP writing, and challenging real world case studies.



[Supplier Food Safety Management Workshop and Tools](#) helps companies identify, quantify, and mitigate risks from their supply chain. Participants learn how to build a supplier program, assess risks, and employ best practices to mitigate those risks.

Spanish Language Food Safety Resources can be found at www.usdairy.com/spanish.