

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

- Alex O'Brien aobrien@cdr.wisc.edu 608-598-9977 - food safety plans, FSPCA, Dairy/Food Safety Assistance
- Dean Sommer dsommer@cdr.wisc.edu, John Jaeggi jaeggi@cdr.wisc.edu – For Cheese
- Scott Rankin sarankin@wisc.edu or Rich Hartel rwhartel@wisc.edu - For Ice Cream
- John Lucey jalucey@wisc.edu – For Fluid Milk
- Gina Mode gmode@cdr.wisc.edu – For Butter
- Kathy Glass kglass@wisc.edu – Process Authority, Dairy Microbiology and challenge studies
- Kristin Marie Schill kristin.schill@wisc.edu – Process Authority, Dairy Microbiology and challenge studies
- Center for Dairy Research [link](#), – Center for Dairy Research Dairy Plant, Babcock Dairy Plant
- Food Research Institute [link](#)
- Dairy Farmers of Wisconsin Food Safety and Quality [link](#) – For Short Courses
- Wisconsin Cheese Makers Association [link](#)
 - [Dairy Food Safety Alliance FSMA Compliance Templates](#)
- WI Department of Agriculture and Consumer Protection Dairy Services: [link](#)
- UW-River Falls Dairy Plant anfdsci@uwrf.edu, 715-425-3704

Regional Food Safety Resources

- [Dairy Business Innovation Alliance](#): Applying for grants
- North Central Regional Center for FSMA Trainings, Extension, and Technical Assistance [link](#)
- Find additional resources through your regional dairy check-off -Dairy Farmers of Wisconsin [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 innovationcenter@usdairy.com