

Growing Your Ice Cream Business Safely-Step 1 Self Audit

Feel like you have good programs in place? Not sure where to start? Regardless of where you are in your food safety journey, please join us in making **The Food Safety Resolution** by taking the first step of completing a self-audit/food safety assessment.

Step One: Go to www.safeicecream.org to utilize the [self-audit templates](#) and the [food safety program checklist](#) provided on the website to help you take a deeper look at your facility with food safety in mind. This exercise will help you assess risks to your current product/business related to pathogens, allergens, and extraneous materials. Once completed, you can identify which areas to focus your efforts on for further education and how to properly develop documentation systems. All your programs need to be documented and then you need to have records showing that you are doing what you said you will do.

Click [here](#) to learn more about the Food Safety Programs you will need to ensure that you have a strong Food Safety System.

You will need to have written GMPs (Good Manufacturing Programs) that you can train your employees and visitors on. The regulation (21 CFR 117 Subpart B) lists these components that establish the conditions and practices the food industry must follow for processing safe food under sanitary conditions. GMPs required by FDA and can be found [here](#).

The first thing an outside auditor will ask to see is your Hazard Analysis Critical Control Point program (HACCP) or also known as your Food Safety Program. We think of this as the story of your business, describing what you make, how it is made, a flow diagram of your process, your potential hazards, who your customers are and finally how you will control your hazards so that you are producing a safe product.

Have specific food safety questions? Reach out for free, confidential one-on-one food safety support by contacting Cornell DairyFoodSafety@Cornell.edu or (607) 255-3459 or find local and regional contacts via [Safe Ice Cream Map of Food Safety Experts](#).