

# Food Safety Resources For Ice Cream

The Innovation Center for US Dairy partners with the processors, universities, and dairy organizations such as North American Ice Cream Association, International Dairy Foods Association, and The Dairy Practices Council to share best practices which help strengthen food safety in *all* dairy processing facilities and protect consumers

## Websites

For the latest developments and curated links to classes, guides, templates, a map to find local help and other resources visit [www.safeicecream.org](http://www.safeicecream.org) For an electronic version of this brochure and helpful articles on how to grow your business safely click the [What's New In Safe Ice Cream](#) button.



Safeicecream.org is curated specifically for small to medium sized ice cream producers. This site includes tools, links to training, reference materials, templates, a [map](#) of local food safety experts, a guide to audit yourself and other useful materials.

## Ice Cream Online Training Course



[bit.ly/36tUPQh](http://bit.ly/36tUPQh)

Free Code: IC-FREE

## Free Food Safety Hotline



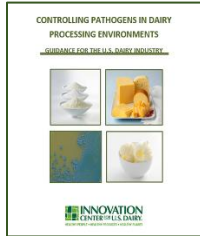
 [Dairyfoodsafetycoach@cornell.edu](mailto:Dairyfoodsafetycoach@cornell.edu)

## Nationwide Support & Food Safety Plan Writing Assistance

Coaching workshops are available in-person and [online](#) with free monthly expert Q&A sessions and a free food safety support hotline at [315-787-2600](tel:315-787-2600) or email [dairyfoodsafetycoach.edu](mailto:dairyfoodsafetycoach.edu). These resources can help answer your questions related to food safety plans, programs, and improved practices.

## Guidance Documents

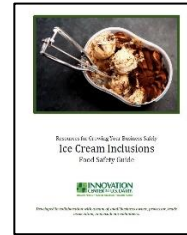
Food safety guidance documents are available to help you build programs, for internal training, and to check your existing programs against. These regularly updated guides are prepared for the dairy industry by subject matter experts working across the industry to share knowledge/best practices on traceability and pathogen control topics including design, sanitation, GMP's, zoning, and environmental monitoring. Download at [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety) or click the image below.



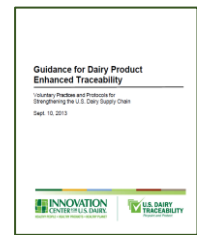
Listeria & Pathogen Controls



Suppliers Controls



Ice Cream Inclusions



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)

[Growing Your Business Safely](http://growingyourbusiness.com)

[7 Steps to Effective Wet Sanitation](http://7steps.com)

## In-Person Workshops [Upcoming Workshops from the Innovation Center for U.S. Dairy](http://www.usdairy.com/workshops)

**[Dairy Plant Food Safety Workshops](http://www.usdairy.com/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](http://www.usdairy.com/workshops)** 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](http://www.usdairy.com/spanish).