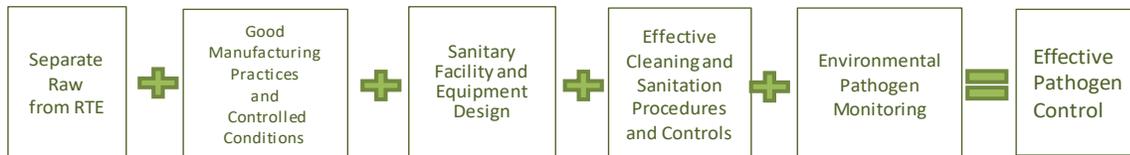




The Innovation Center for U.S. Dairy® Announces 2018 Food Safety Workshops

The Innovation Center for U.S. Dairy® has announced the schedule of food safety training for the dairy industry with workshops designed to strengthen manufacturing practices, support safe supplier programs, and promote food safety best practices to help protect consumers from foodborne issues. The non-profit Innovation Center for U.S. Dairy (IC) provides a pre-competitive forum for the dairy industry to work together on important initiatives with the Food Safety Committee created in 2010 to help the industry improve practices and reduce risks in dairy foods. To date, the IC has trained over 2,800 people across 67 workshops targeting Dairy Plant Food Safety, Artisan/Farmstead Cheesemakers, and Supplier Food Safety Management. These workshops were designed and are taught by industry professionals for the benefit of the entire Dairy Industry. Registration information can be found at www.usdairy.com/events

Dairy Plant Food Safety Workshops Participants in the workshop will learn best practices and practical approaches for pathogen control through short lectures and hands-on small group exercises that include environmental monitoring, sanitary design, and developing SSOPs. It provides a framework to build knowledge and programs in support of your FSMA preventive controls and food safety plan. This workshop leverages the Pathogen Equation to develop programs and teach “HOW” to implement best practices to address the “WHAT” of FSMA requirements.



Significant learning comes from student interactions with peers from other companies and the subject matter expert trainers; this is a rare opportunity to share on the topic of protecting public health and the industry.

Registration is \$495.

Dairy Plant Food Safety for 2018:

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| • April 24&25 | Plymouth, WI | Host: | Sargento Foods, Foremost Farms, AMPI |
| • May 22&23* | Denver, CO | Hosts: | Leprino Foods, Hilmar Cheese and Ing., CA Daries |
| • June 12&13 | Twin Falls, ID | Hosts: | Chobani, Glanbia Foods |
| • August 14&15 | Green Bay, WI | Host: | Schreiber Foods, Saputo Cheese |
| • October 23&24* | Lubbock, TX | Hosts: | Continental Dairy Facilities, LLC |

*All workshops cover both wet and dry product operations, but the Denver and Lubbock sessions will specifically focus on dry powder operations.

Supplier Food Safety Management Workshops. This workshop was designed for dairy companies and their suppliers who are seeking to assure the food safety performance of their supply network by helping companies identify, quantify, and mitigate risks from ingredients, packaging, equipment, and services. In addition, it provides a science based template to develop a Supply-Chain Program and Supply Chain Preventive Controls aligned with FSMA, with elements including: identifying potential hazards, assessing if systems are in place to control identified hazards, and assessing supplier performance/FDA compliance history.

In order to encourage ‘paired learning’ with manufacturers and their suppliers, half price registrations (\$195) are available with one full price attendee (\$395).

Supplier Food Safety Management for 2018:

- September 18 & 19 Rosemont, IL

Artisan/Farmstead Cheesemaker Food Safety Training. The Innovation Center for US Dairy® in partnership with North Carolina State University has created an online course: Food Safety for Artisan/Farmstead Cheesemakers. This food safety course is delivered in five interactive modules including the importance of food safety, microbial hazards, preventive controls, regulatory considerations, and product/environmental monitoring. While the course has been designed for artisan cheesemakers, the course will be valuable to all dairy producers at the artisan and farmstead level. The course allows students to take one or more interactive module at a time and to earn a “Certificate of Completion” after successfully finishing all of modules. Registration and information for the course can be found at www.usdairy.com/artisan. Beginning on February 1, 2018, cost of the course will be \$ 140. Members of the American Cheese Society will be able to take the course at no cost (contact ACS with more information).

New in 2018, two-day hands-on coaching sessions will be offered on a national basis. Underwritten by a USDA NIFA grant, these workshops will be scheduled throughout the US over the next three years with the objective of helping attendees complete their own Food Safety Plans. Follow up support and mentoring will also be available. Specific dates and locations will be announced as scheduled.

Listeria Control Guidance Document. In addition to the food safety workshops, a downloadable guide written by top dairy food safety experts is available in both English and Spanish at <http://www.usdairy.com/foodsafety>.

For additional resources and more information about Innovation Center for U.S. Dairy® food safety activities, visit www.usdairy.com/foodsafety.