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# **Innovation Center for U.S. Dairy Food Safety Committee Overview**

July 2019

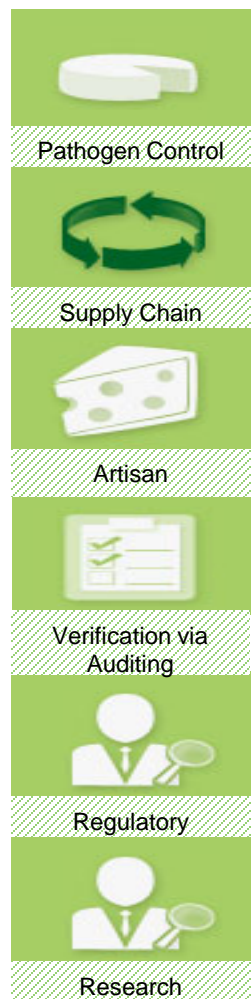
# Food Safety Committee

*Strengthen manufacturing practices in all dairy processing facilities and advance science-based tools to diminish food safety risks that could compromise the reputation of the U.S. dairy industry*

- Research
- Training
- Guidance Tools
- Traceability
- Dairy's liaison



# Food Safety Action Platforms



- 1) **Pathogen Control - *Dairy Plant Food Safety Workshops***
  - ❑ Best practices, uniform approaches to in-plant pathogen control programs
- 2) **Supplier Food Safety Management Workshops**
  - ❑ Risk control tools and training to mitigate risk from materials / services
- 3) **Artisan / Farmstead Food Safety**
  - ❑ Mitigate pathogen risks in small operations
- 4) **Verification via Auditing**
  - ❑ Strengthen audit standards. Dairy input to GFSI, BRC, & SQF
- 5) **Regulatory Roundtable**
  - ❑ Engagement strategy via IDFA - enhance relationships, dialogue with regulators
- 6) **Pathogen Control Guidance Documents**
  - ❑ Comprehensive *Listeria* guide issued
  - ❑ Broader “Pathogen Guide” under development
- 7) ***Listeria* Research Consortium**
  - ❑ *Listeria* consortium raised \$1MM+, nine active research projects
- 8) **Traceability**

# Innovation Center Food Safety Team

- Jeremy Travis - **Hilmar Cheese & Ingredients**
- Dave Kedzierski - **Agri-Mark Cabot**
- Alejandro Mazzotta - **Chobani**
- Marie Tanner - **DFA**
- Eric Van Den Heuvel - **Foremost Farms**
- Jonathan Fischer - **HP Hood**
- Ben Warren - **Land O'Lakes**
- Edith Wilkin - **Leprino Foods**
- Joe Delaney - **Prairie Farms**
- Greg Desautels - **Saputo**
- Vijay Krishna - **Sargento Foods Inc**
- Vinith Poduval - **Schreiber Foods**
- John Boortz - **Tillamook**
- Steve Baxley - **United Dairymen of AZ**
- Brian Kraus – **Wells Enterprises**
- Steve Ballard - **Ballard Cheese**
- John Allan - **IDFA**
- Tim Stubbs, Chad Galer, Bill Graves, Greg Miller - **DMI**
- Dave Cook, Jim Mueller, Mary Wilcox - **Facilitators**
- **50+** additional Subject Matter Experts



# Innovation Center Food Safety Teams

## Innovation Center Committee



## Artisan Cheese Advisory Team



## Artisan Ice Cream Advisory Team



## Strategic/Activation Partners



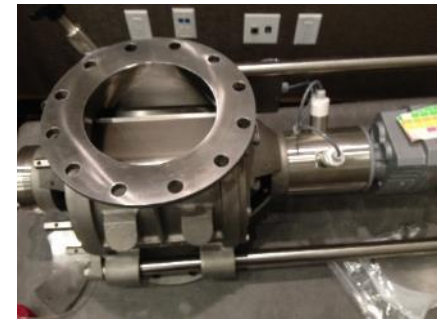
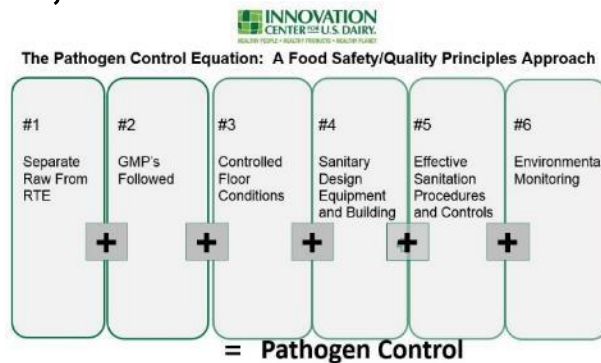
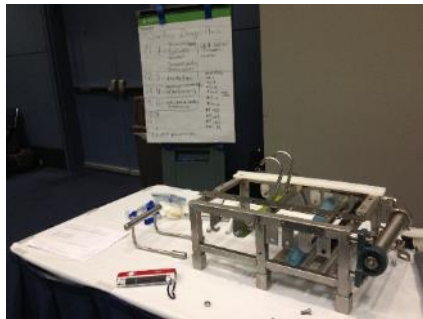
## Listeria Research Consortium





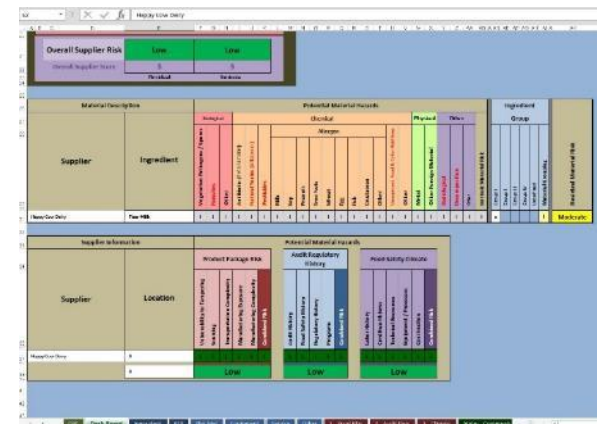
# Dairy Plant Food Safety Workshop

- Two day workshops
- Volunteer industry expert trainers
- Lectures, hands-on exercises, peer learning, expert Q&A
- Started 2011, 41 sessions, 2270 trained
- Traditional and “Dry / Powders” versions
- Online tools, guides, checklists



# Supplier Food Safety Management Workshop

- Two day workshops
- Volunteer industry trainers
- Started 2011, 14 sessions, 255 trained
- Audience of quality, supplier quality, purchasing, and suppliers
- Risk identification and mitigation tools
  - Will help with FSMA Supplier Controls
  - Risk Assessment Calculator
  - Food Safety Guidance Document
  - Online tools



# Listeria Research Consortium



- Established January 2015, ~ \$1.1MM funding from
  - Core companies with \$50K contribution
  - National Dairy Council
  - Most IC board company gave \$5K “greater good” contribution



Global experts convened '14, '16, '17, '19

- Targets
  - Listeria controls for products and plant environments
  - Listeria virulence research
  - Critical risk mitigation - surface ripened & fresh cheeses



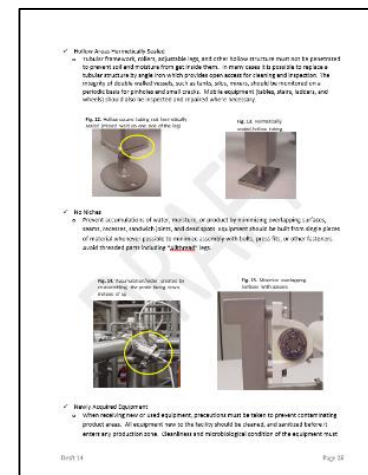
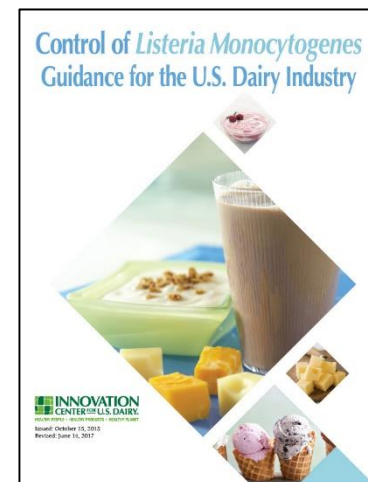
Industry scientists





# Listeria & Pathogen Controls Guidance Documents

- Comprehensive guides to control Pathogens
- Built on “Pathogen Equation” & Workshops
- Industry wide effort
  - Industry expert authors
  - Industry, Academic, Government reviewers
- Expands activation beyond workshops
- Significant industrywide adoption as a core tool
- *Lm* guide published October 15, 2015
- Revised version and Spanish 2017
- Pathogen Guidance late 2019
- Available at [www.usdairy.com/foodsafety](http://www.usdairy.com/foodsafety)



# Artisan Dairy Safety Platform

- Deliver accessible training and tools for artisan/farmstead dairy processors

- 2012 - 2016, 21 sessions, 750 Artisans and Regulators trained
- Re-launched as an online cheese FS class June 2017

- Artisan Cheese Advisory Team

- Collaboration with ACS, Academia, Artisans, Suppliers & Retailers
- Consolidated guides and resource website [www.safecheesemaking.org](http://www.safecheesemaking.org)
- Online training and resources [www.usdairy.com/artisan](http://www.usdairy.com/artisan)

- Artisan Ice Cream Team launched 2018

- Food Safety Plan writing sessions & National Support Center

- 3 year, \$400K USDA NIFA Grant to run class nationwide
- National FS center at Cornell [www.dairyfoodsafetycoalition.com](http://www.dairyfoodsafetycoalition.com)
- Support /consulting at [DairyFoodSafety@Cornell.edu](mailto:DairyFoodSafety@Cornell.edu)



# Ice Cream Food Safety Advisory Team



## ■ Ice Cream Advisory Team

- ❑ Target small/medium producers
- ❑ Collaboration with owners, academia, NICRA, suppliers & retailers
- ❑ Consolidated guides/resource at [www.safeicecream.org](http://www.safeicecream.org) and [www.usdairy.com/artisan](http://www.usdairy.com/artisan)
- ❑ Online training course under development
- ❑ Food Safety Coaching and FS Plan writing sessions
  - 3 year, \$400K USDA NIFA Grant to run class nationwide
  - National FS center at Cornell [www.dairyfoodsafetycoalition.com](http://www.dairyfoodsafetycoalition.com)
  - Support /consulting at [DairyFoodSafety@Cornell.edu](mailto:DairyFoodSafety@Cornell.edu)



# Artisan Cheese Food Safety Advisory Team

- Deliver accessible training and tools for artisan/farmstead dairy
- Introduction to Food Safety 1-day class
  - 2012 - 2016, 21 sessions, 750 Artisans and Regulators trained
- Launched [FS Basics for Artisan Cheesemakers](#) June 2017
- Collaboration with ACS, Academia, Artisans, Suppliers & Retailers
- Consolidated guides and resource website [www.safecheesemaking.org](http://www.safecheesemaking.org)
- Online training and resources [www.usdairy.com/artisan](http://www.usdairy.com/artisan)
- Food Safety Coaching and FS Plan writing sessions
  - 3 year, \$400K USDA NIFA Grant to run class nationwide
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# Innovation Center Food Safety – Key Metrics

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- Dairy Plant Food Safety Workshop
  - 2320 Students, 42 Workshops, 200+ Orgs
- Supplier Food Safety Management
  - 255 Students, 14 workshops, 50+ Orgs
- Artisan/Farmstead Offerings
  - 745 Students, 21 face to face workshops
  - Online cheese 276 completed
  - Hands-on coaching, 9 sessions 145 students
- *Listeria* Guidance Document
  - Wide industry adoption, 1000's distributed
  - English & Spanish
- *Listeria* Research Consortium
  - Longer term University research
  - \$1MM+ raised, 12 research projects funded

**Face-to-Face Training**  
**86 workshops**  
**3741 trained**

**Volunteers**  
**100+ active volunteers**  
**48 active organizations**  
**50+ workshop hosts**



# Innovation Center for US Dairy

