

# Food Safety Tools for Manufacturer's

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DPC Meeting

November 2017

# Agenda

- ▶ Supply Chain Safety
- ▶ Food Safety (Preventive Controls for Human Food)
- ▶ Artisan and Farmstead
- ▶ FSMA Audit Readiness

Please Note: Links in this presentation are not active. All linked pages can be found at:

<https://www.usdairy.com/science-and-research/food-safety/dairy-plant-food-safety>

# Supply Chain Safety

Risk Assessment Tool

Guidance Document

Resource Links

[usdairy.com/science-and-research/food-safety/supply-chain](https://usdairy.com/science-and-research/food-safety/supply-chain)

## Supply Chain Resources

FDA recall, market withdrawal and safety alerts

FDA Food Defense and Emergency Response

FDA Bad Bug Book

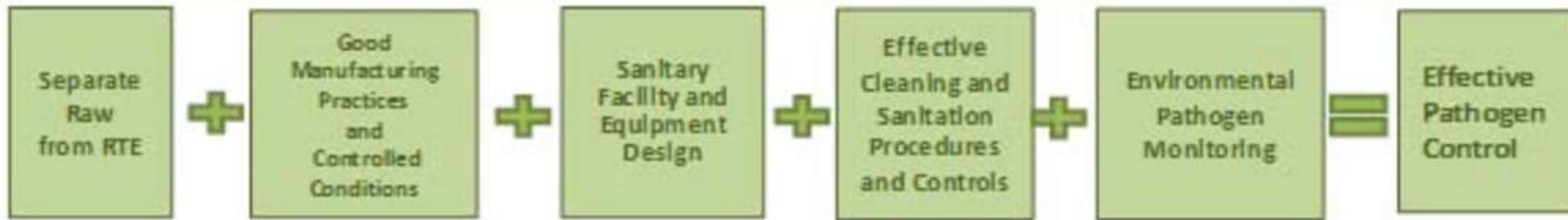
FDA website that defines adulteration and misbranded foods

FDA Food Code 2013

Codex Alimentarius

EPA Nationwide Radiation Monitoring System

# Food Safety (Preventive Controls for Human Food)



Equipment Checklist: [food safety\Dairy Equipment Design Checklist.xls](#)

Building Checklist: [food safety\Dairy Facility Design Checklist.xls](#)

Wet Sanitation: [food safety\7 Steps of Wet Sanitation.pdf](#)

Sanitation SOP: [food safety\Sanitation SOP Development.xlsx](#)

Pathogen Control: [food safety\Dairy Pathogen Control Program Assessment.xls](#)

# Artisan and Farmstead

## Artisan Food Safety Resource Directory

There are numerous food safety resources available to Artisan and Farmstead dairy manufacturers, but they are dispersed across various locations. The Innovation Center for U.S Dairy and the American Cheese Society have compiled some of the most relevant resources into the [Artisan Food Safety Resource Directory](#) and at the [Safe Cheesemaking Hub](#). The directory (excel file format) and Safe Cheesemaking Hub website includes lists and links to workshops, training, guidance documents, reference books, reference articles, spanish language tools, videos, cheese guilds and state-by-state food safety resources. Please provide suggested additions and/or comments about the Artisan Food Safety Resource Directory [here](#).

[Artisan Food Safety Resource Directory](#)

[Safe Cheesemaking Hub](#)

[Guidance Document for the Control of Listeria in Dairy Products](#)

[ACS Best Practices Guide for Cheesemakers](#)

# FSMA Audit Readiness

FSMA Audit Readiness Checklist:

[FSMA audit readiness.xlsx](#)

▶ Audit Findings to Date:



▶ Your Tools / Best Practices

▶ QUESTIONS?