



WCMA NEWS

Your source for the latest
in dairy processing

May 14, 2024

news@wischeesemakers.org



NEWS



HPAI (H5N1) Response

CDC Recommends PPE for Dairy Processing Employees Working with Raw Milk Amid HPAI (H5N1) Outbreak

In direct conversation with WCMA staff, the Centers for Disease Control and Prevention this week confirmed [its recommendation](#) that **anyone working with raw milk** that has been confirmed affected or potentially affected by highly pathogenic avian influenza (HPAI or H5N1) - which means all raw milk - **wear personal protective equipment (PPE)**. This includes dairy haulers and dairy processing personnel involved in raw milk handling.

Recommended PPE for employees working with raw milk includes a NIOSH Approved® particulate respirator (for example, an N95® or greater filtering facepiece respirator), eye protection, and gloves. They must also thoroughly wash their hands after raw milk contact. [READ MORE...](#)

USDA Announces Funding for PPE Access, Biosecurity Measures

The U.S. Department of Agriculture (USDA) last week announced that it will make \$98 million in existing federal funding available to support dairy producers with H5N1-affected premises. The funding includes up to \$28,000 total per premise to help producers access PPE, develop and implement biosecurity plans, heat treat waste milk for disposal; and to offset milk losses and veterinary costs. Details on how to apply for the funding are expected soon. [READ MORE...](#)

Take Action to Support Boosted Funding for Dairy Business

Innovation Initiatives



Your advocacy is urgently needed! [Add your name](#) by 12:00 noon (CT) on Friday, May 17 to an [industry-wide letter to Congress](#), calling for \$36 million per year for Dairy Business Innovation Initiatives, both in 2025 and throughout the life of the pending new Farm Bill.

Have questions? Please contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#).

[SIGN THE LETTER NOW](#)

Headlines

Wisconsin

- Spectrum News 1: [Ellsworth Cheese Curd Festival climbs up national rankings](#) (Featuring WCMA member Ellsworth Cooperative Creamery)

National & Global

- Dairy Processing: [Mars making \\$47M investment in sustainable dairy](#)
- Dairy Processing: [Tetra Pak expands Texas training center](#) (Featuring WCMA member Tetra Pak)
- WUBE-FM: [New cheese store and bistro opening in Duluth](#) (Featuring WCMA member Burnett Dairy Cooperative)

FEATURED

Learn more about WCMA's programs and member services in this special rotating section! This week, we spotlight WCMA's food safety offerings and related news.

DAIRY FOOD SAFETY ALLIANCE

Join, Sponsor Dairy Food Safety Alliance Meeting May 30



Register now to [join the Dairy Food Safety Alliance on Thursday, May 30](#) for a tour of Henning's Cheese, networking, and informative presentations on HPAI (H5N1), artificial intelligence, and supply chain preventive controls. Limited in-person spaces are available, so early sign-ups are encouraged.

[RSVP TODAY](#)

Connect with industry: [sponsor the upcoming Dairy Food Safety Alliance meeting!](#) Each sponsorship of

[BECOME A](#)

Campylobacteriosis Prompts New York Raw Milk Warning



For the second time since September 2023, New York state health officials are warning people in Schuyler County against consuming unpasteurized milk from Sunset View Creamery, after *Campylobacter* was detected in preliminary and follow-up testing. At least one person is known to have become ill from drinking the milk. [READ MORE...](#)

UW-Madison Researchers Investigate Role of Hydrogen Peroxide in Listeria Prevention



Certain levels of hydrogen peroxide could help accelerate the inactivation of *Listeria monocytogenes* in commercial cheese brines, researchers at the University of Wisconsin-Madison say.

The report, presented recently at CheeseExpo in April, also notes that warmer temperatures and higher salt content play a role in inactivating the pathogen. [READ MORE...](#)

Free FSMA-Compliant Templates Available on WCMA Website

The Dairy Food Safety Alliance is pleased to offer free, online templates for dairy processors that are compliant with the Food Safety Modernization Act (FSMA). These templates include SOPs, Records, and Support Documents that can provide guidance as a self-assessment and or be shared with the supply chain to enhance and or develop FSMA-compliant documents. [READ MORE...](#)

EVENTS & CONNECTION

SOLD OUT! Join WCMA Golf Outing & Trap Shoot Waitlist

Golf and trap shoot spaces at the [2024 WCMA Golf Outing & Trap Shoot](#) on Wednesday, July 17 **are sold out**. Spaces remain available for the Amcor Social Hour and Dinner!

[Add your name to the waitlist](#) to be notified if golf or trap shoot spaces become available. Spots will be offered to participants from the waitlist on a first-come, first-served basis.

Please contact the [WCMA Events team](#) with questions.



JOIN THE WAITLIST

Connect on the Course with Impactful Sponsorships

**WISCONSIN CHEESE MAKERS ASSOCIATION
GOLF OUTING & TRAP SHOOT
SPONSORSHIP OPPORTUNITIES**

2024 SPONSORSHIP OPPORTUNITIES

Participants are invited to sign up for sponsorship opportunities starting May 1. Visit WisCheeseMakers.org before the June 6 deadline to secure your sponsorship opportunity! Questions? Contact WCMA Events Director Caitlin Peirick at cpeirick@wischeesemakers.org.

PREMIER DINNER SPONSOR	CONTRIBUTOR DINNER SPONSOR
<p>Benefits include:</p> <ul style="list-style-type: none"> Skip the rush during golfer registration! Sign up for this sponsorship before May 10, and WCMA will hold up to 12 golfer spots for purchase by sponsor. Full-color company logo featured on: <ul style="list-style-type: none"> Signage at Registration and Dinner Event Website Flyers distributed to all participants Company recognized during awards program 	<p>Benefits include:</p> <ul style="list-style-type: none"> Full-color company logo included on signage at Registration and Dinner Company name on flyers distributed to all participants <p>\$500 8 Available</p>

Still looking to participate in the Golf Outing? Act now to become a **[Tee Box & Golf Skill Prize Sponsor](#)** or **[Driving Range Sponsor](#)**! Bring your team members to the hole or the driving range and interact with hundreds of golfers throughout the day.

These and more sponsorships are **[available online now through June 6](#)**. Questions may be directed to **[WCMA Events Director Caitlin Peirick](#)**.

VIEW ALL SPONSORSHIP OPPORTUNITIES

THANK YOU, SPONSORS!

BMO  **Harris Bank**
Exclusive Lunch Sponsor

 **amcor**
Exclusive Social Hour Sponsor

Registration Deadline Tomorrow for Annual Member Meeting



Registration closes tomorrow, Wednesday, May 15 for **[WCMA's Annual Member Meeting](#)**, set for May 22 in Madison, Wisconsin. Recognize legislative champions for the industry, take a look at what's ahead for WCMA, and dive into presentations from Emmi Roth, the Federal Bureau of Investigation, and M3 Insurance on protecting your business from cyberattacks. **[READ MORE...](#)**

RSVP TODAY

Sponsor Annual Meeting Now

Many thanks to our Annual Meeting sponsors [First Mid Bank and Trust](#), [Grande Cheese Company](#), [ISG](#), and [M3 Insurance](#). Show your support for the dairy processing industry and promote your company with a sponsorship! Sponsorships of just \$500 are [available through tomorrow, Wednesday, May 15](#) and include a free meeting registration, recognition in all pre-meeting promotions, and more.

BUILD INDUSTRY CONNECTIONS



Upcoming WCMA Events

May 22	May 23	May 30	June 4	June 11
Annual WCMA Member Meeting	Next Step Leadership Training (Virtual)	Dairy Food Safety Alliance Tour & Meeting (Hybrid)	Basic Safety Training for Dairy Processors (In-Person)	Free Webinar: Navigating the Future of Sustainable Packaging

VIEW ALL & REGISTER NOW

EDUCATION

Learn Adaptive Leadership Skills in WCMA Next Step Leadership Training May 23



Sign up today to join the latest installment of WCMA's annual [Next Step Leadership](#) training! Each year, this engaging one-day course reviews basic leadership skills and focuses on a key strategy for employee attraction and retention. On Thursday, May 23, this year's class will focus on situational leadership. [READ MORE...](#)

Have questions? Contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#).

Register Now for In-Person Basic Safety Training June 4



Ensure your valued team members have the knowledge and skills they need to stay safe on the job! Register them now for the next offering of WCMA's new [Basic Safety Training for Dairy Processors](#). Join this one-day course in-person in Madison, Wisconsin on Tuesday, June 4, exclusively sponsored by [Nelson-Jameson](#). [READ MORE...](#)

Have questions? Contact [WCMA Senior Director of Programs & Policy Rebekah Sweeney](#)



news@wischeesemakers.org
(608) 286-1001



Wisconsin Cheese Makers Assn. | 5117 West Terrace Drive, Suite 402, Madison, WI 53718

[Unsubscribe news@wischeesemakers.org](#)

[Constant Contact Data Notice](#)

Sent by news@wischeesemakers.org powered by



Try email marketing for free today!