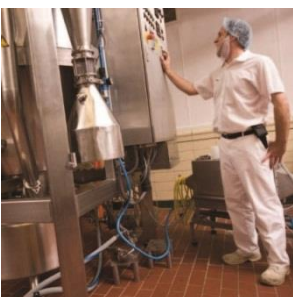


DAIRY PLANT FOOD SAFETY WORKSHOP



Are you certain that your company's food safety practices will prevent a food-borne illness? The risks can threaten not only the health of your customers, but the health of your business.

The **Dairy Plant Food Safety Workshops** were designed by Dairy Industry Professionals for the benefit of the industry through a collaborative effort by member companies of the non-profit Innovation Center for U.S. Dairy. The instructors are food safety experts from companies across the dairy industry. This workshop will strengthen your understanding, commitment, and approach to producing safe food.

Participants learn best practices and practical approaches for **In-Plant Pathogen Control** through short lectures and hands-on small group sessions which include microbial swabbing techniques and strategies, evaluating sanitary design, and developing standard sanitation operating procedures (SSOPs). The workshop will help you understand how to build your HACCP pre-requisite programs and prepare you for the new Preventive Controls requirements of FSMA. 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 a topic which protects public health and the industry.

THE CURRICULUM

Participants learn through a series of lectures and hands-on exercises based on the Innovation Center for U.S. Dairy's pathogen-control program (PCP).

- Pathogen environmental monitoring (PEM), swabbing, and documentation
- Troubleshooting, corrective action implementation and verification
- Sanitary design, sanitation, and SSOP development
- Pathogen microbiology and control strategies
- Best practices including floor design, separation of raw and RTE, and GMPs

WHO SHOULD ATTEND

- Plant quality, corporate quality, and food safety professionals
- Plant management, production supervisors, sanitation, engineering, maintenance
- Those who will benefit from interaction with industry experts and their peers from across the dairy industry

DATES FOR 2016

- June 7 & 8 Plymouth WI Hosts: Sargento Foods Inc. and Foremost Farms USA
- Aug 23 & 24 Beachwood OH Host: Great Lakes Cheese
- Oct 25 & 26 Arden Hills MN Hosts: Land O'Lakes, Glanbia Foods
- 2017 TBD Check www.usdairy.com/foodsafety for future workshop dates

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

"Keeping the Dairy industry sensitized to food safety as a whole and informed regarding changing regulations are paramount to our industries success."

— Workshop Attendee

"Our education and outreach efforts help us elevate the entire industry. In a matter as significant as consumer confidence in the safety of dairy products, we can learn from other industry experiences. In many cases we are only as good as our weakest link. This is not a competitive issue. It is important that we help float all boats."

— Larry Jensen
President and CEO
Leprino Foods



Making a Difference for Dairy

[CLICK HERE TO REGISTER NOW!](http://www.usdairy.com/foodsafety)

www.usdairy.com/foodsafety

