

Food Safety Plan Development You're Not Alone

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Need help developing your Food Safety Modernization Act (FSMA) compliant, preventive control (PC)-based, food safety plan for your facility? This online, self-paced Artisan Dairy Food Safety Plan Coaching Workshop is intended for small to mid-sized cheese, ice cream, yogurt, and dairy food producers like yourself.



Multi-Modal Dairy Food Safety Plan Education to Support Small and Medium Dairy Producers

Project Number: NYC-143630

National Institute of Food and Agriculture



Self-paced online modules on Food Safety Plan Components



Live, virtual office hours with food safety experts



In-Person Conference Workshops



HEALTHY PEOPLE • HEALTHY PRODUCTS • HEALTHY PLANET

The goal of these workshops is to provide Food Safety Plan review and coaching sessions that guide attendees through each step in the development process. Live Zoom coaching sessions will be conducted bi-monthly (usually the second Monday and third Thursday) with Preventive Controls Qualified Individual (PCQI) lead trainers. The trainers will review key food safety plan topics and then open it up for participants to split into groups and develop those sections of their food safety plan. Trainers will be there to help participants and answer plan specific questions. Templates (digital and paper) will be provided to facilitate plan development and attendees are encouraged to bring their current or in-progress plans. Get a taste of what this online course is like by watching this [brief video](#).

For more information about the course, the instructors and registration visit <https://cals.cornell.edu/northeast-dairy-foods-research-center/artisan-support>