# ARTISAN/FARMSTEAD CHEESEMAKER FOOD SAFETY WORKSHOP

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<th><strong>WHEN:</strong></th>
<th>University of Connecticut, W.B. Young Building, Room 100 1376 Storrs Rd., Storrs, CT</th>
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<td>June 06, 2014 8:00 AM – 6:00 PM</td>
<td><strong>SPONSORED BY:</strong> New England Dairy Promotion Board</td>
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**COST:** $49

**TO REGISTER VISIT:** [www.dairyevents.com](http://www.dairyevents.com)

## DESCRIPTION:
Artisan Cheeses continue to gain popularity with growing distribution through farmer's markets, retail, and foodservice establishments. As such, the number of cheese making operations is growing at impressive rates. These smaller, often on-farm, facilities have unique needs and challenges and to meet those needs the non-profit Innovation Center for US Dairy is partnering to offer a series of workshops.

With the implementation of the Food Safety Modernization Act, HACCP-based food safety plans and related pre-requisite programs will become a regulatory requirement. Proactive implementation of a risk reduction program now will better prepare producers for forthcoming regulation. The Artisan/Farmstead Cheesemaker Food Safety Workshop course builds upon core knowledge of dairy hygiene, essential good manufacturing and hygiene practices, sanitation standard operating procedures and other pre-requisite programs to help producers improve their operations and achieve food safety by preventing, monitoring and reducing food safety risks in critical areas of food safety before they become regulatory or affect the consumer. The main focal points of this class include the discussion of bacteriostatic and bactericidal control points in the manufacture of cheese, validating and verifying the efficacy of said preventative controls, environmental pathogen control and monitoring as well as raw ingredient and product pathogen testing.

## WHO SHOULD ATTEND:
- Artisan Cheese manufacturers looking to protect consumers and their businesses through good food safety practices
- Extension and industry support personnel to better help smaller producers
- Retail and foodservice cheese buyers looking to understand cheesemaking food safety from these specialty producers

**Instructor:** Dennis D’Amico, Assistant Professor, Animal Science, University of Connecticut

**REGISTER NOW!**

**ROOM RESERVATIONS: Contact:** [http://www.nathanhaleinn.com/](http://www.nathanhaleinn.com/)

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