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OCTOBER 29, 2013



Food Safety For Artisan Cheesemaking: Advanced Risk Reduction Practices & Programs

For more information contact:

Minnesota Dept. of Agriculture

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With the assistance of



Food Safety For Artisan Cheesemaking: Advanced Risk Reduction Practices & Programs

Tuesday, October 29, 2013

8:30 am to 5:30 pm
Country Inn and Suites
Northwood, IA

This one-day workshop will provide key information on food safety specifically designed for artisan/farmstead cheesemakers.

- Review key aspects of micro-organisms most relevant to cheese safety.
- Learn best practices to maintain, monitor, and control cheesemaking operations to manage food safety concerns.
- Hear about case studies to highlight specific practices important for artisan cheesemaking operations.

Instructed By:

Dennis D'Amico, Ph.D. - Formerly of Vermont Institute for Artisan Cheese

Dr. D'Amico's research and outreach efforts focus on improving the safety of artisan cheeses through risk assessment and reduction. He currently leads research efforts in food safety and works closely with the artisan cheese industry in food safety and food microbiology related areas such as process control, process validation, environmental testing, hazard analysis and preventative controls.

Open to all artisan & farmstead cheesemakers in Iowa and Minnesota

Register by September 29, 2013

Only \$49.00 to register! (lunch included)

Detach bottom and send to:

Midwest Dairy Association / ATTN: Diane Krech
2015 Rice Street
St. Paul, MN 55113

Checks payable to:
Midwest Dairy Association

Name

Company Name

Address

City

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