



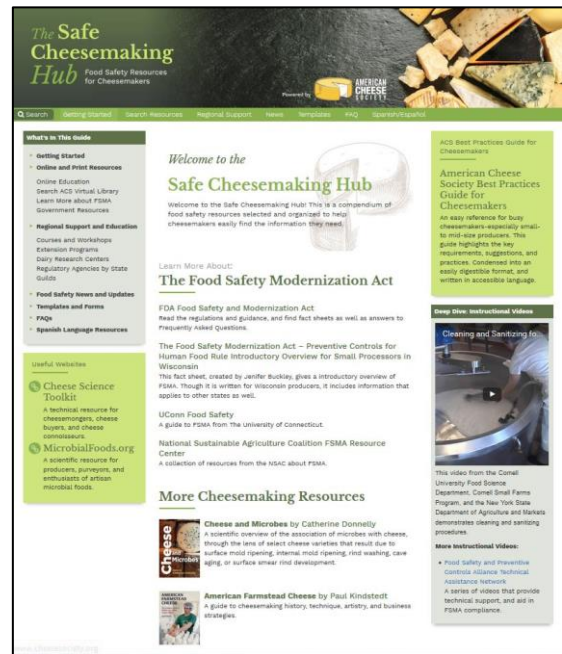
FOR IMMEDIATE RELEASE
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THE SAFE CHEESEMAKING HUB LAUNCHES TO PUT FOOD SAFETY RESOURCES AT CHEESEMAKERS' FINGERTIPS

Denver, CO (March 10, 2017) – The American Cheese Society (ACS) has launched a new website, The Safe Cheesemaking Hub, dedicated to providing an easily searchable compendium of vetted food safety resources for cheesemakers. The website, www.safecheesemaking.org, serves as a “one-stop shop” for the valuable resources, research, training, and tools artisan cheesemakers need to enhance their food safety practices.

This mobile-optimized website offers information and resources organized under the following categories:

- **Online and Print Resources:** online education, food safety publications and websites, FSMA information, government resources, searchable “virtual library”
- **Regional Support and Education:** regional courses and workshops, extension programs, directories of state regulatory agencies and cheese guides
- **Food Safety News and Updates:** RSS feeds providing current information on food safety, links to industry publications, recall information, industry statistics
- **Templates and Forms:** Preventive Controls and HACCP Plan templates, FDA forms, crisis preparedness and response plans, dairy plant and supply chain resources
- **FAQs:** answers to frequently asked questions about safe cheesemaking, with the opportunity to submit additional questions to ACS’s team of experts
- **Spanish Language Resources:** links to online resources available in Spanish



The Safe Cheesemaking Hub grew out of industry needs identified by a broad consortium of dairy and cheese industry stakeholders. Nora Weiser, ACS Executive Director, says “with so many resources out there, it is a full-time job for cheesemakers just to locate and vet food safety information. A tool like *The Safe Cheesemaking Hub* allows them to quickly find what they need, gather information on a specific issue, get answers, and move forward with their passion – making delicious, wholesome cheeses.”

The site is designed as a resource for all cheesemakers, particularly small- to mid-sized artisan, farmstead, and specialty producers. It is freely accessible to all, and is not exclusively available for ACS members. “This site includes a wealth of information to which all cheesemakers should have access,” says ACS President, Jeff Jirik of Swiss Valley Farms. “ACS’s mission is to educate, and this new site is just one more valuable tool in that arsenal.”

Learn more about this new website by visiting www.safecheesemaking.org.

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About the American Cheese Society (ACS)

The American Cheese Society (ACS) is the leader in promoting and supporting American cheeses, representing over 1,700 cheese industry professionals. ACS provides the cheese community with educational resources and networking opportunities while encouraging the highest standards of cheesemaking focused on safety and sustainability. Learn more at www.cheesesociety.org.