

DAIRY FOOD SAFETY ALLIANCE



WISCONSIN
CHEESE MAKERS
ASSOCIATION
EST. 1891



COVID-19 Best Practices Guide for Industry

As our nation and the world grapples with coronavirus (COVID-19), dairy food manufacturers and processors have been recognized as part of a critical infrastructure industry. Our focus is the production of safe, quality dairy products to consumers everywhere, and on the safety and well-being of our workforce.

Dairy food makers are recognized leaders in strict safety protocols, tracing back through decades of emphasis on daily sanitation and cleaning. The U.S. Food & Drug Administration has made it clear that all foods produced in the U.S. are safe, and there is no evidence of food or food packaging being associated with transmission of this virus.

To aid dairy manufacturers and processors as they develop additional plans for their operations, related to coronavirus, the members of the Dairy Food Safety Alliance – comprised of leaders of the Center for Dairy Research, Dairy Farmers of Wisconsin, and Wisconsin Cheese Makers Association – offer this guide to help you create your proactive and reactive plans.

Please note the following contents:

- Answers to Frequently Asked Questions
- SOP Template Addressing COVID-19 Worker
- Employer Guidance (Proactive and Reactive)
- Mental Health Hotline Printable Poster

Thanks go to the many partners and organizations which provided resources and input for this guide.

Center for Dairy Research Contact: Marianne Smukowski, msmuk@cdr.wisc.edu

Dairy Farmers of Wisconsin Contact: Adam Brock, abrock@wisconsinmilk.org

Wisconsin Cheese Makers Association Contact: Rebekah Sweeney, rsweeney@wischeesemakers.org

DAIRY FOOD SAFETY ALLIANCE



Center for Dairy Research Contact: Marianne Smukowski, msmuk@cdr.wisc.edu

Dairy Farmers of Wisconsin Contact: Adam Brock, abrock@wisconsinmilk.org

Wisconsin Cheese Makers Association Contact: Rebekah Sweeney, rsweeney@wischeesemakers.org