



Food Safety & Regulatory Committee

Committee Description: The Food Safety & Regulatory Committee's purpose is to keep ACS and its members abreast of food safety, as well as regulatory and related industry issues that impact members. The committee helps build strong relationships and promote the industry with federal, state, and local regulators and food safety professionals. The committee helps craft and/or vet ACS messages, position statements, talking points, best practices, and relevant templates.

Roles & Responsibilities:

- **What does the committee work on?** Our focus is to keep abreast of regulations that may impact our artisan, farmstead, and specialty cheese members. We also strive to keep our Board of Directors aware of any potential issues that may impact the ACS Brand. We have also created and refined Standard Operating Procedures for the safety of food the annual Conference and other ACS activities.
- **What tasks do you complete each year?**
 - Annual review of conference SOPs for cheese storage, prep, and distribution to conference attendees.
 - Annual meetings (at a minimum) with FDA to discuss regulatory impacts to the industry.
 - Statements to FDA, USDA and other regulatory bodies regarding regulations and activities that may impact ACS members.
 - Work with the Education Committee on seminars at Conference and webinars throughout the year on regulatory matters and food safety.
- **What upcoming projects will the committee be working on?**
 - FS&R will be involved in the re-vamp of the ACS website, specifically for the Best Practices Guide, the Safe Cheesemaking Hub, and the Advocacy & Engagement page.
- **Is any travel required?** No travel is required, but bi-monthly meeting attendance is required.

Time Commitment:

- **What months are busiest?** May ~ June tends to be busiest due to the annual conference but that can change based on FDA proposed regulations.
- **How many hours are generally expected of a committee member each month?** Approximately 2~3 hours per month (maximum) based on current objectives – including meetings as needed.
- **How long are members expected to participate on the committee?** Members are expected to complete at least one, 3-year term with the potential for a second, 3-year term.

Desired Skills:

- **Are there any skills that are required?** Knowledge of food safety requirements and regulatory matters. The committee is looking to grow our knowledge base while expanding our pipeline of talent, especially on its regulatory responsibilities.

Current Meeting Schedule:

- Bi-monthly, Tuesdays @ 12:00 CST (Teams)
- **How many meetings are required to attend?** 4/6 meetings per year

Interested in joining a committee? Email us at info@cheesesociety.org

