



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 strive to keep our Board of Directors aware of any potential issues that may impact the ACS Brand. We have just completed the updated Best Practices Guide for Cheesemakers. We have created and refined Standard Operating Procedures for the safety of food at the annual Conference and other ACS activities.
- **What tasks do you complete each year?**
 - Annual review of the Best Practices Guide with future versions being translated into Spanish and French.
 - Work with the Education Committee on seminars at Conference and webinars throughout the year on regulatory matters and food safety.
 - Annual meetings (at a minimum) with FDA to discuss regulatory impacts to the industry. This is typically an online meeting.
 - Maintaining the landing page for HPAI on the ACS website and keeping the membership informed on scientific and regulatory developments.
 - Statements to FDA, USDA and other regulatory bodies regarding regulations and activities that may impact ACS members.
 - Annual review of conference SOPs for cheese storage, prep, and distribution to conference attendees.
- **What upcoming projects will the committee be working on?**
 - FS&R will be involved in the translation of the newly revised Best Practices Guide, work with the Artisan Cheese Food Safety Advisory Team on the Safe Cheesemaking Hub, and the Advocacy & Engagement page on the ACS website.
- **Is any travel required?** No travel is required, but monthly meeting attendance is required.

Time Commitment:

- **What months are busiest?** May to June tend 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 to 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/or regulatory matters is beneficial. The committee is looking to grow our knowledge base while expanding our pipeline of talent, especially its regulatory and academic responsibilities.

Current Meeting Schedule:

- **Monthly, Second Thursdays @ 12:00 CST (Zoom)**
- **How many meetings are required to attend?** 8 to 12 meetings per year

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

