



SUSAN RIGG
OWNER, RIVER WHEY CREAMERY
SCHERTZ, TEXAS

About Susan



River Whey Creamery in Schertz, Texas was founded in 2014, and Susan is the Owner and Head Cheesemaker. We specialize in cave-aged, raw milk, small batch artisanal cheese.

Susan is also on the Board of Directors for the American Cheese Society and is the current Chair of the Food Safety & Regulatory Committee.

Cheesemaking Processes



STEPS OF CHEESEMAKING

- Milk Receiving/Transport
- Milk Testing – Antibiotics, Plate Counts, Protein/Fat
- Pasteurization or Raw Milk
- Fermentation/Acidification (Warming/Cultures)
- Coagulation (Rennet)
- Cutting Curds
- Draining
- Pressing
- Affinage
- Harvesting/Packaging





Food Safety Plans

PRODUCT SPECS

(What are you making?)

- Name, ingredients, allergens, packaging, intended use, shelf life, labelling, storage, and distribution.

PRODUCTION FLOW DIAGRAMS

(How are you making it?)

- Receiving milk, processing, transport, storage, whey disposal.

HAZARD ANALYSIS

(What to watch out for.)

- Biological, Chemical, Physical for every product.

PREVENTATIVE CONTROLS

(How to do this safely.)

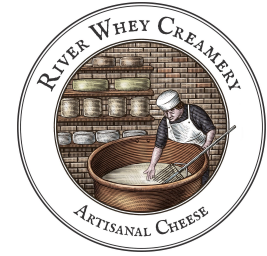
- Sanitation, Allergens, Environmental Swabbing, Recordkeeping/Traceability

CORRECTIVE ACTIONS

(What if something goes wrong?)

RECALL PLANS = Protecting the public.

Challenges for Small Producers



Costs Associated with Food Safety in Cheesemaking:

- Building a Proper Cheese Plant
- Permitting and Licenses
- Expense of Equipment
- Transportation Costs
- Time & Training of Employees on Food Safety
- Labor Intensive Process – Low Margins
- Testing (Swabs, Labs Fees, Equipment, etc.)
- Aging of Cheeses (Time and Affinage Processes)
- Traceability and Labelling (Bar Codes)

