WHO WE SERVE

We serve farmers and processors who need to comply with federal regulatory requirements such as the Food Safety Modernization Act (FSMA). Our expertise in fresh produce, dairy, juice, and food processing allows us to address food safety challenges that stretch from farms to consumers’ tables.

FREQUENTLY ASKED QUESTIONS

Who offers the training courses?

• The Institute for Food Safety at Cornell University (IFS@CU) and its collaborating programs listed below offer courses:
  – Cornell Food Venture Center
  – Dairy Foods Extension Program
  – Produce Safety Alliance
  – Seafood HACCP Alliance

How do I find out more information about the courses?

• Visit the IFS@CU website to find links to course descriptions and to download the Food Science Extension and Institute for Food Safety Course Catalog:
  instituteforfoodsafety.cornell.edu/trainings/
  food-safety-training-opportunities/regulatory-
  requirements

How do I register for courses?

• Register online with the program administering the course.
• See page two for the list of courses and the websites that contain registration and pricing information.

TRAININGS OFFERED

Food Safety Modernization Act (FSMA):
• FSPCA Preventive Controls for Animal Food
• FSPCA Preventive Controls for Human Food
• FSPCA Foreign Supplier Verification Programs
• Produce Safety Alliance Grower Training
• Produce Safety Alliance Train-the-Trainee

Hazard Analysis and Critical Control Points (HACCP):
• Basic HACCP
• Juice HACCP
• Meat HACCP
• Seafood HACCP

Food Manufacturing, Processing and Packaging:
• Better Process Control School
• Good Manufacturing Practices (GMPs) Part 117

FOR MORE INFORMATION

For questions, please contact:
Nancy Long
IFS@CU Administrative Assistant
foodsecurity@cornell.edu | 315.787.2288

ONLINE RESOURCES

instituteforfoodsafety.cornell.edu

FIND US ON FACEBOOK

facebook.com/foodsafetycornell

TRAINING PROGRAMS

instituteforfoodsafety.cornell.edu/trainings/food-safety-
training-opportunities
### Course Descriptions

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<th>COURSE SATISFIES THESE TRAINING REQUIREMENTS</th>
<th>COURSE ADMINISTRATION AND REGISTRATION</th>
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<td><strong>FSPCA PREVENTIVE CONTROLS FOR ANIMAL FOOD</strong>&lt;br&gt;One way to meet 21 CFR §507.53(c)(1) requirements to become a “preventive controls qualified individual” for animal food.</td>
<td>Cornell Dairy Foods Extension dairyextension.foodscience.cornell.edu/calendar</td>
</tr>
<tr>
<td><strong>FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD</strong>&lt;br&gt;One way to meet 21 CFR §117.180(c)(1) requirements to become a “preventive controls qualified individual” for human food.</td>
<td>Cornell Dairy Foods Extension dairyextension.foodscience.cornell.edu/calendar</td>
</tr>
<tr>
<td><strong>FSPCA FOREIGN SUPPLIER VERIFICATION PROGRAMS</strong>&lt;br&gt;The rule does not require a training program, but the course teaches U.S. based importers how to comply with FSVP requirements.</td>
<td>Cornell Dairy Foods Extension dairyextension.foodscience.cornell.edu/calendar</td>
</tr>
<tr>
<td><strong>PSA GROWER TRAINING</strong>&lt;br&gt;Meets 21 CFR §112.22(c) requirements.</td>
<td>Produce Safety Alliance producesafetyalliance.cornell.edu/training/grower-training-courses/upcoming-grower-trainings</td>
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<tr>
<td><strong>PSA TRAIN-THE-TRAINER</strong>&lt;br&gt;Meets 21 CFR §112.22(c) requirements.</td>
<td>Produce Safety Alliance producesafetyalliance.cornell.edu/training/train-trainer-course/upcoming-train-trainer-courses</td>
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<td><strong>BASIC HACCP</strong>&lt;br&gt;Accredited under the International HACCP Alliance.</td>
<td>Cornell Dairy Foods Extension dairyextension.foodscience.cornell.edu/calendar</td>
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<td><strong>JUICE HACCP</strong>&lt;br&gt;One way to meet 21 CFR §120.13(b) requirements.</td>
<td>Institute for Food Safety at Cornell University foodscience.cals.cornell.edu/extension/events</td>
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<td><strong>MEAT HACCP</strong>&lt;br&gt;One way to meet 9 CFR §417.7 requirements.</td>
<td>Cornell Dairy Foods Extension dairyextension.foodscience.cornell.edu/calendar</td>
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<td><strong>SEAFOOD HACCP</strong>&lt;br&gt;One way to meet 21 CFR §123.10 requirements.</td>
<td>National Seafood HACCP Alliance (SHA) seafoodhaccp.cornell.edu/intro/index.html</td>
</tr>
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<td><strong>BETTER PROCESS CONTROL SCHOOL</strong>&lt;br&gt;Provides practical application of principles for acidified and low-acid foods in 21 CFR 108, 113, and 114.</td>
<td>Cornell Food Venture Center foodscience.cals.cornell.edu/extension/events</td>
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<td><strong>GMPs PART 117</strong>&lt;br&gt;One way to meet 21 CFR §117.4(b)(2) requirements.</td>
<td>Institute for Food Safety at Cornell University instituteforfoodsafety.cornell.edu/trainings/good-manufacturing-practices-registration</td>
</tr>
</tbody>
</table>

**MISSION**<br> The Institute for Food Safety at Cornell University takes a comprehensive approach to providing training and conducting research to support the food industry, from farm to fork, in reducing foodborne illness risks.

**CALL**<br> Nancy Long<br>315.787.2288

**EMAIL**<br> foodsafety@cornell.edu

**VISIT**<br> instituteforfoodsafety.cornell.edu

**MAILING ADDRESS**<br> Institute for Food Safety at Cornell University<br>630 W. North Street<br>Geneva, NY 14456

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