Farm Readiness, Training & Regulatory Guidance

PRODUCE SAFETY

TRAINING & SERVICES OFFERED

Training courses and technical assistance include:

✓ Produce Safety Alliance (PSA) Grower Training and Train-the-Trainer courses
✓ Good Agricultural Practices (GAPs) and Farm Food Safety Plan Writing Workshops
✓ Juice HACCP training
✓ Good Manufacturing Practices (GMPs) for produce processing
✓ Distance learning opportunities and webinars
✓ Facilitation of stakeholder discussions that impact produce growers at local, state and federal levels

WHO WE SERVE

We serve fresh fruit and vegetable growers, processors, packers, regulatory personnel, extension educators and others interested in the safety of fresh produce and in complying with the Food and Drug Administration's Food Safety Modernization Act (FSMA) Produce Safety Rule requirements.

TRAINING COURSES & WORKSHOPS

• **PSA Grower Training Course** provides a foundation of GAPs and co-management of natural resources and food safety, FSMA Produce Safety Rule requirements, and how to develop a farm food safety plan. Meets §112.22(c) requirements.
• **PSA Train-the-Trainer Course** provides detailed information about the PSA Grower Training Curriculum to develop PSA Trainers. 2-day course.
• **GAPs Training & 2-Day Farm Food Safety Plan Writing Workshops** for those needing Food Safety Modernization Act (FSMA) certification or GAPs training required by buyers
• **Juice HACCP Certification Course** to meet training requirements ensuring safe processing of juice and to evaluate HACCP plans and practices.
• **GMP Online Course** outlines sanitary controls required for food processing and warehouses.
• **GAPs Online Produce Safety Course** provides training in best practices to reduce risks on fresh produce farms.

TECHNICAL RESOURCES

• Educational and technical resources to assist growers in implementing GAPs on the farm and in packinghouses
• FSMA standardized curriculum materials to meet FSMA Produce Safety Rule requirements
• Templates and recordkeeping tools for developing a farm food safety plan

FOR MORE INFORMATION

For questions, please contact:
Elizabeth Bihn, PSA Director
eab38@cornell.edu | 315-787-2625

Gretchen Wall, PSA Coordinator
glw53@cornell.edu | 607-255-6806

Online resources
producesafetyalliance.cornell.edu

Find us on Facebook
facebook.com/ProduceSafetyAlliance

Training Programs

For information on PSA Grower Training and Train-the-Trainer courses:
producesafetyalliance.cornell.edu/training

For GAPs training:
gaps.cornell.edu

For information on HACCP and other food safety courses:
foodscience.cals.cornell.edu/extension/events
# Produce Safety Training Programs

Cornell’s produce safety training includes the standardized national training program of the Produce Safety Alliance (PSA), preparing fresh produce growers to meet the regulatory requirements in the FDA Food Safety Modernization Act (FSMA) Produce Safety Rule. Course trainings are conducted on a regular basis and are listed on the PSA website. Details for online and multi-day courses are listed below.

<table>
<thead>
<tr>
<th>COURSES</th>
<th>PSA GROWER TRAINING</th>
<th>PSA TRAIN-THE-TRAINER</th>
<th>FOOD SAFETY PLAN WORKSHOPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUITABLE FOR</td>
<td>Fruit and vegetable growers and others interested in learning about produce safety,</td>
<td>Produce safety educators and others who work with fruit and vegetable growers who are</td>
<td>An optional 2nd day course combine the PSA Grower Training Course (1st day) to help fresh produce growers write their own farm food safety plan</td>
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<td></td>
<td>the FSMA Produce Safety Rule, GAPs, and co-management of natural resources and food</td>
<td>interested in becoming PSA Trainers or PSA Lead Trainers</td>
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<td></td>
<td>safety.</td>
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<tr>
<td>COMPLIES WITH</td>
<td>FSMA Produce Safety Rule</td>
<td>FSMA Produce Safety Rule</td>
<td>Some audit requirements</td>
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<td></td>
<td></td>
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<tr>
<td>CERTIFICATE ISSUED/</td>
<td>Yes; AFDO/PSA certificate. Meets §112.22(c) requirements.</td>
<td>Yes; AFDO/PSA certificate. Meets §112.22(c) requirements.</td>
<td>Yes; Cornell University</td>
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<td>ISSUED BY</td>
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<thead>
<tr>
<th>COURSES</th>
<th>GAPs ONLINE COURSE</th>
<th>GMPs FOR GROWERS, PROCESSORS OR VALUE-ADDED</th>
<th>JUICE HACCP</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUITABLE FOR</td>
<td>Fruit and vegetable growers interested in improving their understanding of GAPs to guide implementation of best practices and assessment of risks.</td>
<td>Fruit and vegetable growers interested in ensuring they meet generally accepted standards for Good Manufacturing Practices, to meet sanitary and processing requirements.</td>
<td>Juice processors evaluating their processing operations in conducting a hazard analysis; others involved in developing or implementing a HACCP plan.</td>
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<tr>
<td>COMPLIES WITH</td>
<td>Some buyer requirements; Assistance in developing a farm food safety plan required by many third party audits and buyers.</td>
<td>FSMA Produce Safety Rule Some buyer requirements and third party audits.</td>
<td>Title 21, Code of Federal Regulations (21 CFR) part 120, the Juice HACCP regulation and some buyer requirements.</td>
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<tr>
<td>CERTIFICATE ISSUED/</td>
<td>Yes; certificate of course completion from the National GAPs Program. Online course currently does not meet §112.22(c) requirements. Taking this course will not result in your farm being “GAPs Certified.” GAPs certification is done by a third party (e.g. USDA, Primus, Global GAP) and involves the successful completion of an on-farm audit.</td>
<td>Yes; Cornell University.</td>
<td>Yes; Cornell University.</td>
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<tr>
<td>ISSUED BY</td>
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</tbody>
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For more information, please visit:  
[producessafetyalliance.cornell.edu/training](http://producessafetyalliance.cornell.edu/training) | [gaps.cornell.edu](http://gaps.cornell.edu)