Meeting Regulatory Requirements

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
  • Cornell Microbial Food Safety and Quality and Outreach Program
  • Fruit, Vegetable & Juice Processing and Safety
  • 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: cals.cornell.edu/ifs/trainings

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 Human Food
• FSPCA Foreign Supplier Verification Programs
• FSPCA Intentional Adulteration Conducting Vulnerability Assessments Course
• Produce Safety Alliance Grower Training
• Produce Safety Alliance Train-the-Trainer

Hazard Analysis and Critical Control Points (HACCP):

• Basic HACCP
• Juice 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
foodsafety@cornell.edu  |  315.787.2288

ONLINE RESOURCES

• cals.cornell.edu/institute-for-food-safety

TRAINING PROGRAMS

• cals.cornell.edu/ifs/trainings

CONNECT WITH US

• cals.cornell.edu/ifs/mailing-list

### Course Descriptions

<table>
<thead>
<tr>
<th>COURSE SATISFIES THESE TRAINING REQUIREMENTS</th>
<th>COURSE ADMINISTRATION AND REGISTRATION</th>
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<tbody>
<tr>
<td><strong>FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD</strong></td>
<td>One way to meet 21 CFR § 117.180(c)(1) requirements to become a “preventive controls qualified individual” for human food.</td>
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<tr>
<td><strong>FSPCA FOREIGN SUPPLIER VERIFICATION PROGRAMS</strong></td>
<td>The rule does not require a training program, but the course teaches U.S. based importers how to comply with FSVP requirements.</td>
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<tr>
<td><strong>FSPCA INTENTIONAL ADULTERATION CONDUCTING VULNERABILITY ASSESSMENTS</strong></td>
<td>One way to meet 21 CFR § 121.4(c) for a “food defense qualified individual” responsible for conducting a vulnerability assessment.</td>
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<tr>
<td><strong>PSA GROWER TRAINING</strong></td>
<td>Meets 21 CFR § 112.22(c) requirements.</td>
</tr>
<tr>
<td><strong>PSA TRAIN-THE-TRAINER</strong></td>
<td>Meets 21 CFR § 112.22(c) requirements.</td>
</tr>
<tr>
<td><strong>BASIC HACCP</strong></td>
<td>Accredited under the International HACCP Alliance.</td>
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<tr>
<td><strong>JUICE HACCP</strong></td>
<td>One way to meet 21 CFR § 120.13(b) requirements.</td>
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<tr>
<td><strong>SEAFOOD HACCP</strong></td>
<td>One way to meet 21 CFR § 123.30 requirements.</td>
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<tr>
<td><strong>GMPs PART 117</strong></td>
<td>One way to meet 21 CFR § 117.4(b)(2) requirements.</td>
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