



THE INSTITUTE FOR FOOD SAFETY AT CORNELL UNIVERSITY

## Resources for New York State Cannabis & Hemp Processors

### WHO WE SERVE

We serve farmers and processors who need to comply with Federal and State regulatory requirements. Our expertise in fresh produce, food processing, dairy, product development, food safety, vinification, brewing, craft beverages, and industry outreach allows us to address food safety challenges that stretch from farms to consumers' tables.

### FREQUENTLY ASKED QUESTIONS

*Who offers the training courses and services?*

- The Institute for Food Safety at Cornell University (IFS@CU)
- Cornell Food Venture Center (CFVC)
- Dairy Foods Extension Program (DFE)

*How do I find out more info about the courses/services?*

- Visit the IFS@CU website to find links to course and service descriptions and to download the course catalog: [cals.cornell.edu/ifs/trainings](https://cals.cornell.edu/ifs/trainings)

*How do I register for courses or request services?*

- Register online with the program administering the course or contact the program offering services. See page two for more information.

### OTHER RESOURCES AND PROGRAMS

- NYS *Cannabis sativa* L. Guidebook (CCE Harvest NY)
- Food Product Development (eCornell)
- Hemp Genetics and Breeding (eCornell)
- Cannabis and Hemp Sciences MPS Concentrations (Cornell CALS, SIPS)

### TRAININGS OFFERED

#### Current Good Manufacturing Practices (GMPs):

- GMPs for Food and Beverages (21 CFR 117, Subpart B)
- GMPs for Dietary Supplements (21 CFR 111)

#### NYS Cannabinoid Hemp Regulations:

- NYS Regulations for Cannabinoid Hemp (*Cannabis sativa*) Processors

#### Other Food Manufacturing, Processing and Packaging:

- SOP and Technical Writing
- Hazard Analysis and Critical Control Points (HACCP)
- Preventive Controls for Human Food
- Food Safety and FSMA Regulations for Small Food Processors
- Better Process Control School for Acidified and Low-acid Foods (21 CFR 108, 113 and 114)

### SERVICES AVAILABLE

- Cannabinoid hemp letter of safety (for food and beverages or dietary supplements)

### FOR MORE INFORMATION

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#### ONLINE RESOURCES

[cals.cornell.edu/institute-for-food-safety](https://cals.cornell.edu/institute-for-food-safety)

#### CONNECT WITH US

[cals.cornell.edu/ifs/mailling-list](https://cals.cornell.edu/ifs/mailling-list)



# Cornell CALs

College of Agriculture  
and Life Sciences

## Institute for Food Safety at Cornell University

### MISSION

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

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315.787.2288

### EMAIL

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### VISIT

cal.s.cornell.edu/ifs

### MAILING ADDRESS

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Institute for Food Safety  
at Cornell University

## Courses, Services and Other Resources



	WHAT THEY OFFER	MORE INFO
IFS@CU	GMPs for Food and Beverages (21 CFR 117, Subpart B)	
	GMPs for Dietary Supplements (21 CFR 111)	
	NYS Regulations for Cannabinoid Hemp ( <i>Cannabis sativa</i> ) Processors	
CFVC & IFS@CU	Food Safety and FSMA Regulations for Small Food Processors	
CFVC	Better Process Control School	
	Cannabinoid hemp letter of safety	
DFE	SOP and Technical Writing	
	Hazard Analysis and Critical Control Points (HACCP)	
	Preventive Controls for Human Food	
CCE HARVEST NY	NYS <i>Cannabis sativa</i> L. Guidebook	
eCORNELL	Food Product Development	
	Hemp Genetics and Breeding	
CORNELL CALS, SIPS	Cannabis and Hemp Sciences MPS Concentrations	