



THE INSTITUTE FOR FOOD SAFETY AT CORNELL UNIVERSITY

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

CONTACT US

foodsafety@cornell.edu

ONLINE RESOURCES

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

TRAINING PROGRAMS

cals.cornell.edu/ifs/trainings

CONNECT WITH US

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.

EMAIL

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VISIT

cals.cornell.edu/ifs

MAILING ADDRESS

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Institute for Food Safety
at Cornell University



Course Descriptions

	COURSE SATISFIES THESE TRAINING REQUIREMENTS	COURSE ADMINISTRATION AND REGISTRATION
FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD	One way to meet 21 CFR § 117.180(c)(1) requirements to become a "preventive controls qualified individual" for human food.	Cornell Dairy Foods Extension: cals.cornell.edu/dairy-extension/course-calendar
FSPCA FOREIGN SUPPLIER VERIFICATION PROGRAMS	The rule does not require a training program, but the course teaches U.S. based importers how to comply with FSVP requirements.	Cornell Dairy Foods Extension: cals.cornell.edu/dairy-extension/course-calendar
FSPCA INTENTIONAL ADULTERATION CONDUCTING VULNERABILITY ASSESSMENTS	One way to meet 21 CFR § 121.4(c) for a "food defense qualified individual" responsible for conducting a vulnerability assessment.	Cornell Dairy Foods Extension: cals.cornell.edu/dairy-extension/course-calendar
PSA GROWER TRAINING	Meets 21 CFR § 112.22(c) requirements.	Produce Safety Alliance: cals.cornell.edu/produce-safety-alliance/training/grower-training-course/upcoming-grower-trainings
PSA TRAIN- THE-TRAINER	Meets 21 CFR § 112.22(c) requirements.	Produce Safety Alliance: cals.cornell.edu/produce-safety-alliance/training/train-trainer-course/upcoming-train-trainer-courses
BASIC HACCP	Accredited under the International HACCP Alliance.	Cornell Dairy Foods Extension: cals.cornell.edu/dairy-extension/course-calendar
JUICE HACCP	One way to meet 21 CFR § 120.13(b) requirements.	Cornell Microbial Food Safety and Quality and Outreach Program: cals.cornell.edu/food-science/outreach-extension/events
SEAFOOD HACCP	One way to meet 21 CFR § 123.10 requirements.	National Seafood HACCP Alliance (SHA): seafoodhaccp.cornell.edu
BETTER PROCESS CONTROL SCHOOL	Provides practical application of principles for acidified and low-acid foods in 21 CFR 108, 113, and 114.	Cornell Food Venture Center: cals.cornell.edu/cornell-agritech/partners-institutes/cornell-food-venture-center
GMPs PART 117	One way to meet 21 CFR § 117.4(b)(2) requirements.	Institute for Food Safety at Cornell University: cals.cornell.edu/gmps-part-117