All food manufacturing, processing, wholesale/distribution and storage facilities must comply with the federal Food and Drug Administration’s current Good Manufacturing Practices regulation that describes the basic practices and conditions that firms must meet to produce safe and wholesome foods.

NY Sea Grant worked with partners to develop an internet training program that explains each component of the current Good Manufacturing Practices regulation and provides practical suggestions to help firms comply with the regulation. The course is available in both English and Spanish and covers:

- design and maintenance of facilities,
- pest control,
- processing controls,
- protection from contamination and adulteration, and
- employee health and hygienic practices.

In 2015, 268 individuals representing 32 U.S. states and 14 foreign countries completed the Good Manufacturing Practices internet training course. The individuals and their firms can use their knowledge to not only meet the basic food safety requirements of the U.S. Food and Drug Administration, but state food safety requirements and food safety expectations and requirements of their customers as well.

Approximately 1,200 individuals representing various entities of the food industry have completed the Good Manufacturing Practices course since it was launched in 2008.

Partners:
- USDA National Institute of Food and Agriculture
- Delaware Sea Grant
- Florida Sea Grant
- Rhode Island Sea Grant
- North Carolina State University
- Virginia Tech
- Cornell Cooperative Extension

The Sea Grant Focus Area for this project is NY Sustainable Fisheries and Aquaculture

New York Sea Grant is a joint program of Cornell University, the State University of New York, and NOAA.

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