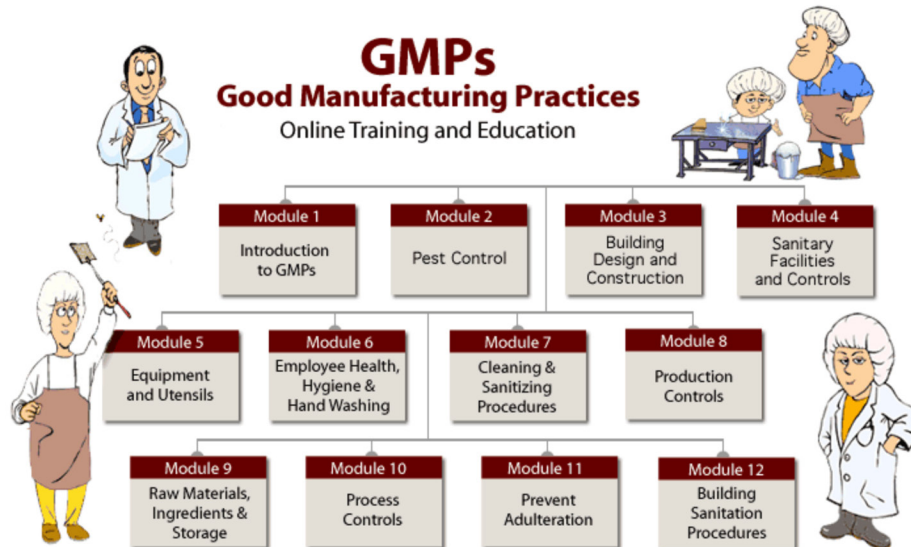# Good Manufacturing Practices: Training the Food Industry

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

NYSG Responds

New York Sea Grant worked with partners to develop an Internet-based training program that explains each component of the current Good Manufacturing Practices (GMP) regulation and provides practical suggestions to help firms comply with the regulation. The course is available in both English and Spanish and covers the design and maintenance of facilities, pest control, processing controls, protection from contamination and adulteration, and employee health and hygienic practices.

In 2016, 514 individuals representing 33 U.S. states and 15 foreign countries completed the GMP internet training course. Participants and their firms can use the knowledge gained to meet the basic food safety requirements of the U.S. Food and Drug Administration and state food safety requirements as well as food safety requirements of their customers.

Since the course launched in 2008, approximately 1,704 individuals representing various entities of the food industry have completed this training in Good Manufacturing Practices.

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