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TO: News Editors
DATE: September 6, 2024
CONTACT: Missy Smith, Director of Marketing and Community Development
607.734.6151 x122 or email SmithML@arcofcs.org
RE: Glen Copack Staff Achieve New Training Certifications

FOR IMMEDIATE RELEASE:

Elmira, NY | Watkins Glen, NY – The Arc Chemung-Schuyler is pleased to announce that Kelly Miller, Business Development Manager, and Wendy Shutter, Director of Business Services, for The Arc’s Business Services Division recently completed new food-related certifications.

Miller successfully completed her Food Safety Modernization Act (FSMA) Preventive Controls for Human Food Qualified Individual training. The course was offered by Cornell University using staff who were trained by the Food Safety Preventive Controls Alliance and is a U.S. Food and Drug Administration (FDA) recognized, standardized curriculum. This certification is necessary to become a Preventive Controls Qualified Individual (PCQI), which is a required position in a food processing facility.

Miller joins Shutter as the two Preventive Controls Qualified trained individuals at Glen Copack. Miller’s training allows her to design processes and document risk-based preventive controls for the foods produced by Glen Copack. Miller’s attendance at this class was funded in part by our partners at CSS Workforce New York.

Shutter added to her trainings by completing the Implementing Safe Quality Food (SQF) Systems course offered by Cornell University’s College of Agriculture and Life Sciences. This training provided Shutter with the necessary knowledge to continue Glen Copack’s growth by applying for Safe Quality Food Certification. A Safe Quality Food Certification will more easily allow Glen Copack’s customers to sell their products at large retail locations. This training, along with Shutter’s prior Hazard Analysis of Critical Control Points (HACCP) and Preventive Controls Qualified Individual certifications, will allow Glen Copack to begin their Safe Quality Food certification process.

The Arc Chemung-Schuyler’s Business Services Division provides businesses, government agencies, and local non-profits with cost effective and quality business solutions including secure document destruction, commercial cleaning, food copackaging, auto detailing, and more. Supporting one of The Arc’s businesses not only provides a customer with a solution to their needs but also develops vocational skills and work habits in order for individuals supported to be employed at local businesses.

ABOUT THE ARC CHEMUNG-SCHUYLER

The Arc Chemung-Schuyler is a family-based organization, providing supports and services to nearly 2,000 people with intellectual and developmental disabilities, and their families, across an 18-county service area. Learn more at www.arcofcs.org. The Arc Chemung-Schuyler is a chapter of the state organization, The Arc New York.

