

Alliance Alert

A food industry organization devoted to food safety and public health



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Membership And Investment Categories Approved

The International Meat and Poultry HACCP Alliance Board of Directors approved the following six membership categories at the board meeting on Oct. 20, in St. Louis:

1. Industry Associations
2. University Members
3. Professional Associations
4. Government Cooperators
5. Third Party and Private Companies
6. Educational Foundations*

*Requires approval

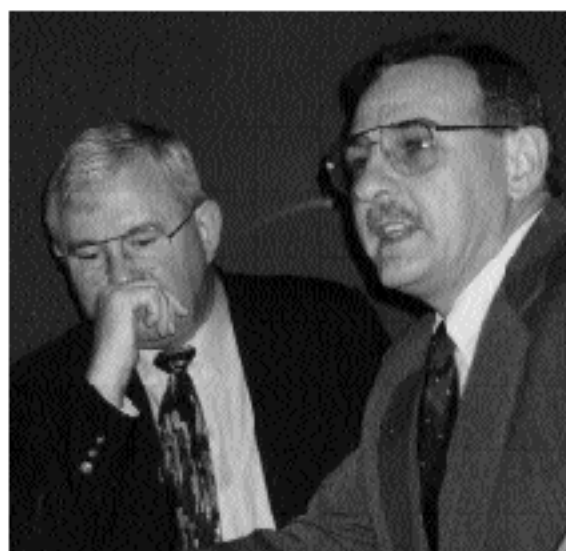
These new categories were recommended by the membership and investment schedule ad hoc committee chaired by **Mark Thomas**, National Live Stock and Meat Board. The categories differ slightly from the previous ones that included industry associations, professional associations, university members, government cooperators, international cooperators and service groups.

The third party and private companies category, previously called service groups, is designed for laboratories, consultants, etc., that provide a service to the industry relating to food safety. Since meat and poultry companies are represented by one or more industry associations, the board decided that they cannot become Alliance members.

The educational foundation category was developed to allow these groups to continue to be involved in Alliance activities. It was agreed that educational foundations must have approval before they can join and they will be required to have defined deliverables for in-kind contributions to the Alliance.

The board also approved the following annual investment schedule based on total annual budget for industry associations:

- ◆ In-kind contributions for educational foundations are defined on an individual and annual basis.
- ◆ Investment for the third party and private companies category will continue to remain at



Alliance Executive Director H. Russell Cross and Alliance Chairman Steve Krut discuss agenda items at the October board meeting.

Industry Associations

Total Annual Budget	Investment Per Year
\$ < 49,999	\$100
\$50,000 - 99,000	\$500
\$100,000 - 499,999	\$1,500
\$500,000 - 999,999	\$2,500
\$1,000,000 - 9,999,999	\$5,000
\$ > 10,000,000	\$10,000

\$500 per year.

◆ University members, professional associations and government cooperator categories do not have monetary investments.

◆ All investments will be based on the calendar year and will be effective starting Jan. 1, 1996.

According to chairman, **Steve Krut**, "The Alliance is an inclusive organization, and the membership categories and investment schedule reflect this." For more information on becoming a member of the Alliance, contact **Dr. Kerri B. Harris**, associate director, at 409/862-2036.

A Word With Russell Cross



Judging from the support of the Alliance members, it is obvious that the meat and poultry industry is dedicated to food safety and HACCP. Development of the Alliance was an industry initiative, and the activities reflect the desire of the meat and poultry industry to continue to be leaders in the food safety arena.

One of the main goals of the Alliance has been to standardize HACCP training. Now that we have approved curricula for executive HACCP, introductory HACCP and train-the-trainer as well as accreditation guidelines in place, consistent and standardized training

can be provided by Alliance members. The entire training issue has been a major Alliance activity. It is basically a three-step process that involves:

- ◆ The development of an Alliance course curriculum outline by the training committee.

- ◆ Approval of the curriculum by the Alliance board of directors.

- ◆ Alliance accreditation for training programs to teach the curriculum.

The training and accreditation committees started with a charge from the board to develop the required curricula and to estab-

lish guidelines for standardizing the training programs. It has taken a great deal of work from both committees to get us to this point, and I thank them for their time and efforts in making this a reality. I think both committees have done an outstanding job.

I am looking forward to the first train-the-trainer course in 1996 and know that it will help move us forward. I encourage all of you who are interested in teaching HACCP courses to attend a train-the-trainer course. It should provide you with valuable informa-

tion and tools to help you successfully teach HACCP. Many people who are already teaching HACCP courses have told me they want to participate in the train-the-trainer course to ensure that they are teaching HACCP effectively.

As we all know, training is a critical aspect of proper development and implementation of a HACCP

plan. We have a responsibility to the industry to make sure that HACCP training programs provide the necessary tools for success. The Alliance will continue to have training as one of its major activities. We are also starting to address the pre-harvest, food service and retail sectors of the industry. By working together, we will meet our goals.



Next Alliance Board Meeting Feb. 14 in San Francisco

Mark your calendars - the next Alliance board meeting is scheduled for Wednesday, Feb. 14, at the Sheraton Palace Hotel in San Francisco. The meeting will be held prior to the National Meat Association's Golden Anniversary Convention marking its founding as Western States Meat Packers Association in 1946.

During the board meeting, the new board of directors will be seated and officers will be elected. Watch your mail for more information.

Train-the-Trainer Course Scheduled

According to training committee chairman, **Rita Fullem**, Food Processors Institute, the train-the-trainer curriculum was approved by the board of directors in August making it the third Alliance-approved curriculum. The previously approved courses include the executive HACCP course and the introductory HACCP course.

The Alliance board recently approved sponsorship for the first train-the-trainer program. It will be coordinated by **Fullem**

"FPI's long experience in providing HACCP and other training for the food industry will be put to excellent use as we undertake to qualify people from meat and poultry associations, universities and other organizations as HACCP trainers. By next March, the first cadre of new trainers

will be ready to teach the HACCP systems to literally thousands of people in the meat and poultry industry in a uniform and consistent manner," said Rita Fuller, FPI's executive director. The first train-the-trainer course is tentatively planned for Feb. 21-23, 1996, and more details will come later.

COPY THIS! Information contained in this newsletter is for general distribution. Please copy and distribute the newsletter to your members and others interested in HACCP and food safety. An Alliance goal is to inform and educate the meat and poultry industry about HACCP and Alliance activities.

Alliance Booth On The Move

The HACCP Alliance displayed Alliance materials and information supplied by Alliance members at an educational booth during the International Congress of Meat Science and Technology in San Antonio, Texas, Aug. 20 - 25. Over 850 people attended the conference held in conjunction with the National Live Stock and Meat Board's

Demand Strategies Annual Meeting. The Alliance booth was well received by conference participants, and a lot of informa-



tion was picked up from the booth.

The Alliance will have a booth at the 1996 International Poultry Exposition sponsored by Southeastern Poultry and Egg Association in Atlanta, Ga., Jan. 24-26. The Southeastern Poultry and Egg Association has generously provided a complimentary booth for the HACCP Alliance. Last year, over 24,000 poultry industry leaders attended the International Poultry Exposition and over 4,500 international visitors from 90 nations attended the exposition.

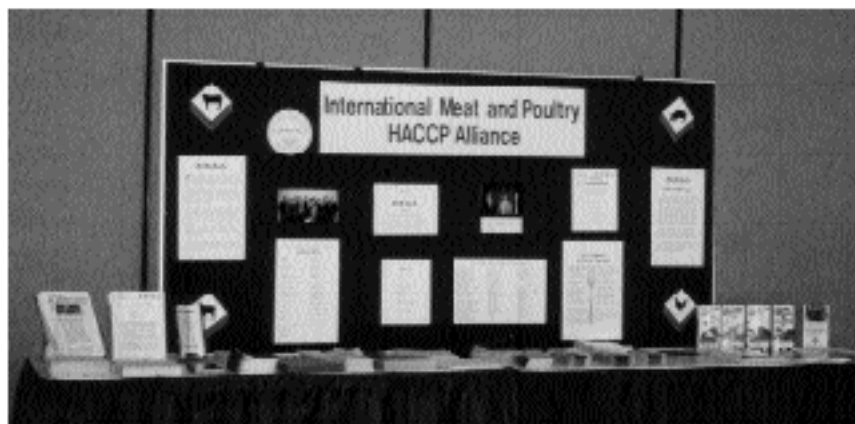
If you would like to submit materials for the Alliance booth, send the materials to Dr. Kerri B. Harris, by Jan. 15.

Board Structure Revamped

Although the Alliance originally planned to elect new board members at the Oct. 20 meeting, the election was postponed based on recommendations from Alliance nominating committee chairman, **Mark Thomas**, National Live Stock and Meat. The election postponement allowed the board to re-evaluate the board structure before electing new

members.

A new board structure was designed using the newly approved membership categories (see story page 1). The new Alliance board will have 21 seats, 15 of which will represent industry associations and educational foundations, and six will represent professional associations and third party/private companies. Government cooperators



Alliance members contributed materials to the Alliance educational booth during the International Congress of Meat Science and Technology in San Antonio, Texas, Aug. 20-25.

Alliance Approves Accreditation Guidelines

Alliance accreditation guidelines were approved by the board in August 1995, and the first course program is currently under review. According to accreditation committee chairman, **Dr. Bill Brown**, Southeast Meat Association, "These guidelines provide a mechanism of providing consistent and standardized HACCP training." By attending accredited HACCP courses, participants can be assured that the training program has been reviewed and meet the requirements of the Alliance.

Currently, the HACCP Alliance has approved curricula for an introductory HACCP workshop, a train-the-trainer HACCP workshop and an executive HACCP course. Course accreditation is valid for three-

years. Alliance members may apply for course accreditation by completing an application packet and submitting it to the Alliance office for committee review. Courses taught by Alliance members between March 1994 and Jan. 1, 1996, can be submitted for retroactive accreditation.

The Alliance will provide gold foil seals for the accredited training programs to use on each participant's certificate of completion. A registry of accredited programs, course schedules and a list of accredited courses will be maintained by the Alliance.

Contact **Dr. Kerri B. Harris**, associate director, at 409/862-2036 for an accreditation packet or for more information about this process.

and university members will not have board seats.

Also, one-third of the board will have a three-year term, one-third will have a two-year term and one-third

will have a one-year term. This change was made to allow for board continuity from year to year.

Based on these changes, the nominating committee will develop

a slate and new members will be elected by mail ballot before the February board meeting. The new members will be seated at the next meeting, and officers will be elected.

Alliance Caught In The Web

The HACCP Alliance World Wide Web home page on the Internet is growing and attracting a larger audience each month. Since the Alliance home page went on-line in July, over 1,600 people have accessed the information presented within Alliance Web presentation. On the Alliance home page, users can find information under the following subject headings:

→ **Hot Topics** - the latest regulatory, research and industry news.

→ **Calendar of Events** - a calendar of related Alliance member and industry seminars, workshops and

conventions.

→ **AllianceAlert** - a chronological listing of the Alliance newsletter.

→ **Board Room** - board of directors list, board meeting minutes and annual report.

→ **Committees** - Alliance member list, committees and activities.

→ **News** - news releases, notices and position papers related to food safety.

→ **Training** - curricula and accreditation information.

→ **Food Safety** - information on HACCP and food safety, hazards and references.

The Alliance office staff updates the home page daily and encour-



ages Alliance members to submit information to include on the home page. To submit information under any of the home page subject headings, contact **Dr. Kerri B. Harris** at 409/862-2036 or by e-mail at kharris@zeus.tamu.edu. The URL for the HACCP Alliance home page is <http://ifse.tamu.edu/haccpall.html>.

◆ Alliance Board of Directors ◆

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Poultry Science Assn.

Rita Fellen
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Stephen Neal
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American Meat Science Assn.

Steve Krut
American Assn. of Meat Processors

Beth Lautner
National Pork Producers Council

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Educational Foundation of the National Restaurant Assn.

Jim Hodges
American Meat Institute Foundation

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National Meat Assn.

Leon Russell
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National Assn. of Meat Purveyors

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