



International HACCP Alliance
120 Rosenthal Center
2471 TAMU
College Station, TX 77843-2471
Telephone: 979-862-3643
FAX: 979-862-3075
<http://haccpalliance.org>

April 2002

Alliance News Lines

Hotel Accommodations Change for Train-the-Trainer Course

To receive the National Food Processors Association/Food Processors Institute (NFPA/FPI) corporate hotel rate of \$145 during the upcoming HACCP Train-the-Trainer Course, May 21-23, you must be registered at the Henley Park Hotel or the Morrison Clark Hotel. The Hamilton Crowne Plaza is no longer offering the NFPA/FPI corporate rate of \$155 per night.

The train-the-trainer course is sponsored by the International HACCP Alliance and the Food Processors Institute. The deadline for course registration is May 6, 2002. Please see the attached page for the registration form and updated hotel information. If you have any questions regarding the course, please contact Tiffany Mooney in the HACCP Alliance office at 979-862-3643.

Harris Talks to Saltgrass Steakhouse Visitors About HACCP

On April 3, Dr. Kerri B. Harris talked to approximately 30 Saltgrass Steakhouse proprietors about the application of HACCP principles in the foodservice industry and the future of HACCP and mandatory legislation affecting foodservice establishments in the United States. The two-day program was sponsored by the Meat Science Section within the Department of Animal Science at Texas A&M University and HACCP Alliance member Texas Beef Council.

Global HACCP Conference Registration Packets Mailed

Watch your mail for the Global HACCP Conference registration packet or download the packet from the HACCP Alliance website at <http://haccpalliance.org/alliance/globalhaccp.html>

Harris Visits with United Kingdom Food Safety Officials

At the request of the USDA/FSIS Office of Policy, Program Development and Evaluation, on April 10, Kerri Harris visited with three visitors from the United Kingdom's Food Standards Agency about HACCP implementation from the industry's perspective. Dr. Alistair J. Booth, veterinarian; Joanna Fullick, senior administrator, both of Food Standards Agency; along with Dr. David J. Thomas, veterinarian, Department of Environment, Food and Rural Affairs, visited Texas A&M University and the USDA, FSIS Training and Education Center. The purpose of their three-week tour was to learn more about implementing HACCP and participating in the HIMP trials. The United Kingdom will be implementing HACCP in their meat plants this year. They also enjoyed a tour of Texas A&M's Rosenthal Meat Science and Technology Center. The Food Standards Agency is a member of the International HACCP Alliance.

Information



Information

International HACCP Alliance
120 Rosenthal Center
2471 TAMU
College Station, TX 77843-2471
Telephone: 979-862-3643
FAX: 979-862-3075
<http://haccpalliance.org>

Train – the – Trainer HACCP Course

Sponsored by
The International HACCP Alliance
and
The Food Processors Institute

DATE:

May 21 - 23, 2002

PLACE:

Food Processors Institute / National Food Processors Association
1350 I Street N.W., Suite 300
Washington, DC

HOTEL RECOMMENDATION:

Henley Park Hotel/Morrison Clark Hotel
926 Massachusetts Avenue, N.W.
Washington, DC 20005
Telephone: 202-638-5200
\$145.00/night

Please call the Henley Park Hotel and request a reservation for the Morrison Clark Hotel. Request the **NFPA/FPI corporate rate** of \$145. Individuals are responsible for making their travel and room reservations.

REGISTRATION FEE:

\$450.00 (make check payable to the HACCP Alliance)

The course is limited to 40 people; therefore, please complete the following form and return to Kerri B. Harris by May 6, 2002. Thank you for your cooperation. Additional information will be sent to all registered participants.

Name: _____

Organization: _____

Address: _____

City/State/Zip: _____

Phone: _____ FAX: _____

e-mail address: _____

The 2002



Featuring the following critical issues to be addressed during the conference:

- The Evolution of HACCP.
- Key issues related to verification and validation.
- The implementation and maintenance of HACCP systems.
- International concepts of HACCP.
- The use of prerequisite programs in food safety.
- Closing the gap between scientific and regulatory HACCP.

Perspectives, Issues, and Answers in Implementing HACCP

**May 15 - 17, 2002
The Drake Hotel
Chicago, Illinois**

The conference will include:

- A combination of moderated general sessions and small-group Knowledge and Need sessions.
- The Knowledge and Need Sessions will be divided into sub-categories including meat and poultry, seafood, fruits, vegetables, and dairy.
- White papers will be formulated to highlight current knowledge and future needs.

Plus . . .

- Conference Welcome Reception
- Global HACCP Showcase Reception

*Don't wait until the last minute to register and reserve your hotel room!
REGISTER TODAY!*

Turn the page
for the agenda.



Global HACCP Conference Schedule of Events - May 15 - 17, 2002

Wednesday, May 15

1:00 p.m. to 4:00 p.m.

International HACCP Alliance Board of Directors' Meeting (*open to all conference participants*)

12:00 p.m. to 5:00 p.m.

Conference Registration

7:00 p.m. to 9:00 p.m.

Conference Welcome Reception

Stop in for some cocktails and appetizers after you arrive at the hotel or before you go out to dinner! This casual reception provides conference registrants an opportunity to mix and mingle with food industry cohorts.

Thursday, May 16

7:00 a.m. to 8:00 a.m.

Continental Breakfast

8:00 a.m. to 8:15 a.m.

Welcome to the Global HACCP Conference!

Don Dalton, President, U.S. Poultry & Egg Association; Chairman, International HACCP Alliance

8:15 a.m. to 8:45 a.m.

HACCP in its Infancy along with the Growth of the International HACCP Alliance

H. Russell Cross, Ph.D., Vice President of Food Industry Solutions, DuPont, Inc.

Session A

The Evolution of HACCP

Moderated by: *Elizabeth Boyle, Ph.D., Associate Professor/ Extension Specialist, Kansas State University; American Meat Science Association*

8:45 a.m. to 9:15 a.m.

Dane Bernard, Vice President of Food Safety and Quality Assurance, Keystone Foods

9:15 a.m. to 9:45 a.m.

Refreshment Break

Session B

The Use of Prerequisite Programs for Food Safety

Moderated by: *James Denton, Ph.D., Professor and Department Chairperson, Poultry Science Department, University of Arkansas; Poultry Science Association*

9:45 a.m. to 11:15 a.m.

John Marcy, Ph.D., Research Associate Professor, University of Arkansas

Richard Linton, Ph.D., Associate Professor, Department of Food Sciences, Purdue University

John Porter, Ph.D., Owner, J. Porter and Associates

11:15 a.m. to 12:00 p.m.

Knowledge and Need Session

12:00 p.m. to 1:00 p.m.

Conference Luncheon

Session C

The Implementation and Maintenance of HACCP Systems

Moderated by: *Robert Savage, President, HACCP Consulting Group, L.L.C.*

1:15 p.m. to 2:30 p.m.

Mike Riley, Marketing Manager, Medtrol/Microbial Control Products, Inc.

Jyoti Sahasrabudhe, Vice President, Safety and Quality, Alberta Food Processors Association

Robert Gailbrath, Vice President, HACCP Consulting Group, L.L.C.

2:30 p.m. to 3:00 p.m.

Refreshment Break

3:00 p.m.

Session D Begins

Global HACCP Conference Schedule of Events - May 15 - 17, 2002

Session D

Key Issues Related to Verification and Validation

Moderated by: *Rena Pierami, General Manager of Technical Services, Silliker Laboratories Group, Inc.*

3:00 p.m. to 4:30 p.m.

William C. Schwartz, Ph.D., Vice President, NSF-Cook & Thurber, a division of NSF International

Donald L. Zink, Ph.D., Food Safety Consultant

4:30 p.m. to 5:15 p.m.

Knowledge and Need Session

6:00 p.m. to 9:00 p.m.

Global HACCP Showcase Reception

Journey through the maze of tabletop exhibits relevant to food safety in the food industry and visit with industry representatives along the way! At the end of the exhibit path, enjoy an assortment of cocktails and hors d'oeuvres.

Friday, May 17

7:00 a.m. to 7:30 a.m.

Continental Breakfast

Session E

International Concepts of HACCP

Moderated by: *Jyoti Sahasrabudhe, Vice President, Safety and Quality, Alberta Food Processors Association*

7:30 a.m. to 10:15 a.m.

Maya Piñeiro, Ph.D., Nutrition Officer, Food Quality and Standards Service, Food and Agriculture Organization of the United Nations (FAO), Rome, Italy

Ross Peters, Technical Director, Food Operation Pty., Ltd., Oatlands, New South Wales, Australia

Paul Ryan, CEO, Safe Quality Foods (SQF) Institute, Lausanne, Switzerland

10:15 a.m. to 10:45 p.m.

Refreshment Break

Keynote Address

10:45 a.m. to 11:30 a.m.

**Elsa Murano, Ph.D.,
Under Secretary for Food Safety,
U.S. Department of Agriculture**

Session F

11:30 a.m. to 12:30 p.m.

Conference Luncheon

Closing the Gap Between Scientific and Regulatory HACCP

Moderated by: *Daniel Lafontaine, D.V.M., Director, South Carolina Meat-Poultry Inspection Department, Clemson University Livestock Poultry Health Programs; American Veterinary Medical Association*

12:45 p.m. to 2:00 p.m.

U.S. Department of Agriculture Food Safety and Inspection Service Panelist (To Be Announced)

David J. Armstrong, Ph.D., Associate Research Director, National Center for Food Safety and Technology, U.S. Food and Drug Administration

2:00 p.m. to 2:45 p.m.

Knowledge and Need Session

2:45 p.m. to 3:00 p.m.

Conference Wrap-up and Summary

3:00 p.m.

Conference Adjourned



<http://haccpalliance.org>

The 2002
Global HACCP Conference
Perspectives, Issues, and Answers
in Implementing HACCP



YES! Please register me for the Global HACCP Conference!

1st Attendee's Name/Title:

2nd Attendee's Name/Title:

3rd Attendee's Name/Title:

Company/Organization's Name:

Mailing Address:

Mailing Address - Second Line:

City:

State:

ZIP:

Telephone:

Fax:

E-mail Address:

Credit Card Number:

Expiration Date:

Cardholder's Name (Please Print):

Cardholder's Signature

Today's Date:

Charge my credit card (check one) Visa Master Card

A check for U.S. \$ _____ is enclosed.

Conference Site:

The Drake Hotel
140 East Walton Place
Chicago, Illinois 60611-1545
Telephone: 800-553-7253
Fax: 312-787-1431

Please ask for the *International HACCP Alliance* block of rooms to receive the conference rate of \$199.00 plus tax, for a king or queen room. The hotel's cut-off date for the block of rooms is April 24, 2002.

Registration Fees:

Pre-Conference Registration:
(Prior to May 15)
\$495.00 per person

On-Site Registration:
\$550.00 per person

Fax or mail your registration to:
International HACCP Alliance
FAX: 979-862-3075
120 Rosenthal Center
2471 TAMU
College Station, TX 77843-2471

Cancellations:

A full refund will be given prior to May 1, 2002. If you wish to cancel after that date, a fee of \$75.00 will be retained by the International HACCP Alliance.