



International HACCP Alliance
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October 2002

Alliance News Lines

Harris Participates in FSIS Foreign Materials Program

On September 24-25, 2002, Kerri Harris, executive director of the International HACCP Alliance, participated in the USDA/FSIS Foreign Material Contamination, Validation, and Prerequisite Programs Technical Conference in Omaha, Neb. The purpose of the meeting was to discuss circumstances and instances of contamination, the difference types of foreign material contamination, health and safety risks, the current state of detection and removal, along with verification, validation, HACCP, critical control points and critical limits in relation to foreign materials. Harris provided an industry perspective on foreign material contamination in relation to HACCP. While in Omaha, Harris also presented information on the Consumer Safety Officer (CSO) training program to the National Turkey Federation and the American Meat Institute's (AMI) Meat Inspection Committee.

Reminder: HACCP Train-the-Trainer Course Set for October

The HACCP Train-the-Trainer course is slated for October 29 – 31, 2002, in Washington, D.C. Please sign-up to attend the course by October 18 because the course size is limited to 40 people. The registration fee for the course is \$500.00 and a registration form can be downloaded from the Alliance web site at <http://haccpalliance.org/alliance/HotTopics.html>

Make Plans to Attend! Alliance Board Meets in November

Tuesday, November 5, 2002, from 1:00 p.m. to 5:00 p.m., is the date and time for the International HACCP Alliance Board Meeting at the Hyatt Regency Long Beach in Long Beach, Calif. Since the board meeting is being held during the U.S. Meat Export Federation's Annual Meeting, ask for the U.S. Meat Export Federation block of rooms at a price of \$153.00 when you call the Hyatt Regency at 562-491-1234.

Information

Alliance Member Spotlight



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BIRKO Corporation has been in business for the last half century as the leading innovator in Chemistry for the meat and poultry industries. Standard operating procedures used today were most likely developed by BIRKO. The focus today is on equipment with custom-designed hardware for each plant site. And, most importantly, the BIRKO sales and service teams are trained in HACCP methodology for correct chemical application at the right location. View our web site at www.birkocorp.com. Contact us at info@birkocorp.com, or by telephone at 800-525-0476.

