



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

January 2002

Alliance News Lines

HACCP Alliance focuses on science-based HACCP implementation

The International HACCP Alliance Board of Directors met on January 24 and reaffirmed its commitment to support science-based HACCP as a global responsibility to ensure food safety. The Alliance supports the regulatory application of science-based HACCP principles, such as USDA's models project, in the production and processing of food. The board of directors' meeting was held at the National Cattlemen's Beef Association's headquarters in Denver, Colo.

The Alliance will hold the first Global HACCP Conference on May 15-17, 2002, in Chicago, Ill. The conference will focus on the HACCP process including perspectives, issues, and answers in implementing HACCP.

"The Global HACCP Conference is designed to bring all interested parties together to emphasize the use of science-based HACCP systems to provide safe food products for consumers," says Dr. Kerri B Harris, executive director.

Formed in 1994, the Alliance, which has global support across the food industry, accredits
HACCP Alliance Focuses, continued on page 2

Information

Alliance Member Spotlight



CHAD
19950 W. 161st Street
Olathe, KS 66062-2700
Telephone: 913-764-0321
Fax: 913-764-0779
Web Site: <http://www.chadcompany.com>
Mike Gangel, President

The CHAD company is the leading designer and manufacturer of automated washing and pasteurizing equipment for red meat and poultry slaughter operations of all sizes. Established in 1971, CHAD specializes in carcass and head washing, beef carcass pre-evisceration wash, beef carcass dehairing, hot water pasteurization systems, organic acid spray systems, INSPEXX pasteurization systems, boot washing systems, and much more.

As part of the CHAD company's commitment to provide operations with efficient, money-saving equipment, the company has developed new water-saving designs for the Final Beef Carcass Wash system. CHAD pioneered the concepts of washing beef carcasses before evisceration, pasteurizing red meat carcasses and washing viscera tables and viscera pans using brushes and sprays. CHAD has also developed a new Hock Blowing Assembly, Boot Wash System, and Personnel Equipment Wash.

With over 250 satisfied customers in the United States, Canada, and other countries, CHAD is well established as the industry leader and innovator in taking care of the industry's washing and pasteurizing needs.



Alliance News Lines, page 2

HACCP training programs for industry, has developed HACCP models for USDA, and has trained USDA Consumer Safety Officers (CSOs).

The officers of the International HACCP Alliance for 2002 are:

Chairman, Don Dalton, U.S. Poultry & Egg Association

Vice Chairman, Rosemary Mucklow, National Meat Association

Treasurer, Bob Savage, HACCP Consulting Group

Secretary, Joe Harris, Southwest Meat Association

At-Large, Rena Pierami, Silliker Laboratories Group

At-Large, Liz Wagstrom, National Pork Board

Past Chairman, Steve Krut, American Association of Meat Processors

For more information about the International HACCP Alliance and its programs, contact Dr. Kerri B. Harris, executive director, at telephone: 979-862-3643; fax: 979-862-3075 or visit the Alliance web site at <http://haccpalliance.org>.

Harris talks to elementary students about food safety

On January 11, Kerri Harris spoke to approximately 50 second and third grade students at Pebble Creek Elementary School in College Station, Texas, about the importance of food safety. As part of the school's "Brown Bag Lunch" seminar series, Harris gave the students an



overview of her job responsibilities and her educational background in order to inspire them to achieve their own personal success by studying hard and performing well in school. She also talked about the four steps to keep food safe from harmful bacteria: clean, separate, cook, and chill.

At the end of her presentation, Harris gave each student a food safety placemat developed and printed by HACCP Alliance member National Meat Association (NMA) along with a FIGHT BAC! pencil and plastic cup from the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS).