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Alliance News Lines

Alliance Members Coordinate Industry Best Practices Meeting

On March 8 in Chicago, Ill., representatives from various small and very small fully cooked and raw processing establishments met at the Kraft Foods headquarters to discuss industry best practices for holding products that are being tested for pathogens. The development of the best practices is being coordinated by the American Association of Meat Processors, American Meat Institute, Food Producers Association, National Meat Association, National Turkey Federation, North American Meat Processors Association, and the Southwest Meat Association. As with previous industry best practices, the HACCP Alliance is facilitating the development of the document. Additional information will be provided when the document is finalized.



EIAO Courses Set for April and May

Two Enforcement Investigation and Analysis Officer (EIAO) courses are scheduled for April 4-29 and May 2-27, 2005. During each course, approximately 40 U.S. Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS) employees from across the country will spend four weeks in College Station, Texas, to learn about the Enforcement Investigation and Analysis Officer (EIAO) methodology and gain a thorough understanding of the scientific and technical issues related to food safety along with regulatory and enforcement requirements. This educational program is conducted through a grant received by the Texas Agricultural Experiment Station in conjunction with the International HACCP Alliance and the Department of Animal Science at Texas A&M University.

Alliance Members Participate in Beef Foodservice Symposium

On March 1 in Dallas, Texas, Nick Nickelson, International HACCP Alliance chairman of the board along with National Cattlemen's Beef Association (NCBA) staff member Michelle Rossman, and Jeff Savell, professor and E. M. "Manny" Rosenthal chairholder at Texas A&M University, presented an update on beef safety at the Beef Business Foodservice Symposium. The attendees represented fine dining, casual dining, and quick service establishments from across the United States along with many of the major suppliers to these restaurants.

Sponsored by the Cattlemen's Beef Board
and the National Cattlemen's Beef Association



Harris Writes Article for International Publication

Kerri Harris was invited to write an article for *Meat International* on the way meat companies approach food safety. This is the first of several articles that will focus on changes and developments in the industry. Her article was published in the March issue (Vol. 15 No. 1) of *Meat International* and can be viewed at <http://www.agriworld.nl>.