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## Alliance News Lines

### HACCP Alliance Board Meeting Held

The HACCP Alliance Board of Directors' meeting was held on Tuesday, October 30 at the headquarters of the North American Meat Processors (NAMP) in Reston, Virginia. A few of the meeting highlights include:

- Training Committee was charged with identifying training materials and developing a mechanism for in-plant supervisors to use in delivering food safety information to employees.
- Global HACCP Conference dates are set for May 15-17, 2002, in Chicago, Illinois.
- Consumer Safety Officer training was successful, and it was an effort between the Texas Agricultural Experiment Station and the International HACCP Alliance. All 35 participants passed the course.

The minutes from the meeting can be found on the Alliance web page at <http://haccpalliance.org/alliance/boardroom.html>.

Information

### Alliance Member Spotlight



**SILLIKER**<sup>®</sup>  
*Assuring Quality Worldwide*

Silliker Laboratories Group, Inc.  
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As part of our total program approach to food safety, Silliker, the leading international network of accredited food testing and consulting laboratories, offers a diverse range of services to help you protect your brand. From HACCP plan validation to employee training, Silliker professionals are poised to help you. Our services include:

- **Auditing:** Experienced in almost every food industry environment and segment of the food chain, our auditors can help you identify potential risks in your safety programs and meet industry and regulatory standards.
- **Consulting:** Through our Total Quality System Analysis (TQSA) program, we can review every aspect of your quality assurance program, from good manufacturing practices to HACCP. Around the clock, around the globe, our consultants can help you reduce the risk of product recalls and provide you with practical, science-based solutions to your problems.
- **Training:** The best investment you can make. From HACCP to GMPs, our short courses, videos, and customized training programs provide you with the tools to put recognized food safety principles into immediate action.
- **Testing:** Using state-of-the-art technologies and the latest validated rapid methods, Silliker scientists can handle your routine and most complex requests with fast, accurate, and responsive service. Our accredited labs offer microbiology, chemistry, GMO, and physical testing.
- **Research:** If you want to validate the safety of your product or process, verify your product shelf-life or make a claim, our corporate research center can quickly perform an array of studies to meet your needs.

We're committed to advancing food science to help you ensure the safety, quality, and nutritional value of your product. Contact us at [info@silliker.com](mailto:info@silliker.com) or visit the Silliker website at [www.silliker.com](http://www.silliker.com) to learn how our total program approach to food safety can help you.



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### **Consumer Safety Officer Training Materials Available**

USDA/FSIS training materials for Consumer Safety Officers (CSO) are available through the International HACCP Alliance office. The materials are being disseminated on a cost recovery basis (\$12.00 per set) plus the cost of shipping. The materials include information on CSO work methods and FSIS enforcement issues. To order a set of materials, simply fill out the attached order form and send it to the International HACCP Alliance office. The list of topics covered in the four-week program can be found on the Alliance web site at <http://haccpalliance.org/alliance/cso.html>.

**Information**