



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

October 2001

Alliance News Lines

REMINDER: Alliance Board Meeting Slated for October

The HACCP Alliance Board of Directors' meeting is set for Tuesday, October 30 at the headquarters of the North American Meat Processors (NAMP), 1910 Association Drive in Reston, Virginia. Hotel rooms have been blocked at the Sheraton Reston Hotel, 11810 Sunrise Valley Drive, Reston, Virginia, which is located approximately one mile from the NAMP headquarters. To make a hotel reservation, call 703-620-9000 and ask for the "HACCP Alliance" block and the group rate is \$159.00.

Consumer Safety Officer Training Begins in College Station

Thirty-five U.S. Department of Agriculture consumer safety officers are being trained for their new positions by the International HACCP Alliance and the Texas Agricultural Experiment Station at Texas A&M University, thanks to a USDA grant.

The goal of the four-week educational program, which began Oct. 1 in College Station, is to give consumer safety officers (CSOs) a thorough understanding of the scientific and technical issues related to food safety along with regulatory and enforcement requirements.

Dr. Barbara Masters, assistant deputy administrator for district inspection operations, USDA Food Safety and Inspection Service (FSIS), said the position will focus on the execution of safety programs such as the Hazard Analysis Critical Control Points (HACCP) and Sanitation Standard Operating Procedures (SSOP) at federally-inspected meat and poultry plants.

"While our inspectors have a very important role, they are technical persons focused on execution of plant programs such as HACCP and SSOP. The new consumer safety officer is a professional position, and they have the responsibility for looking at the design and interactions of plant food safety systems," Masters said. "In other words, the inspectors look at how the plant is doing it, and the consumer safety officers will look at whether it's the right thing to be doing."

The consumer safety officer position was advertised to current FSIS employees in July and is expected to be a key occupation within USDA/FSIS in the future.

"The International HACCP Alliance, in conjunction with the department of animal science at Texas A&M University, is delighted to have an opportunity to work with USDA/FSIS to conduct the CSO training in a timely and effective manner," says Dr. Kerri B. Harris, executive director, International HACCP Alliance. "We understand the short time line that FSIS has before the CSOs assume their new roles within the agency, and we are prepared to provide the best educational experiences possible for these individuals during the month of October in College Station."

Each FSIS district across the United States is expected to have at least two CSOs on duty.



Information