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## Alliance News Lines

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### HACCP Alliance Announces its Executive Committee for 2000

***Chairman***

Deven Scott, North American Meat Processors Association

***Vice Chairman***

Rosemary Mucklow, National Meat Association

***Treasurer***

Don Dalton, U.S. Poultry & Egg Association

***Secretary***

Kim Rice, American Meat Institute

***At-Large Member***

Jill Hollingsworth, Food Marketing Institute

***At-Large Member***

Rita Fullem, Food Processors Institute

***Past Chairman***

Stephen Krut, American Association of Meat Processors

Information

### HIMP Approved by Alliance Board of Directors

Based on a request from the National Turkey Federation, an ad-hoc committee was formed to develop a training outline for the HACCP-Inspection Model Project (HIMP). The committee was chaired by Rita Fullem, Food Processors Institute, and members included: Alice Johnson, National Turkey Federation; Don Dalton, U.S. Poultry & Egg Association; Beth Lautner, National Pork Producers Council; Kim Rice, American Meat Institute; Leon Russell, American Veterinary Medical Association - Texas A&M University; James Denton, Poultry Science Association - University of Arkansas; Barbara Masters, USDA's FSIS Technical Service Center; Charles Link, ROCCO; Lori Tinker, Gold Kist Poultry Processing; Ellis Brunton, Tyson Foods; and Michele Senne, National Pork Producers Council.

The committee designed a training outline to fulfill industry training needs for the HIMP plants that can be applied to all species. The outline includes ten modules with specific objectives for each. The outline also allows for plant-specific procedures to be introduced at the appropriate module locations and can be adjusted to teach the concept based on training style and audience.

Training entities will now be able to develop their programs and submit them for review by a three-person panel for accreditation approval. Course participants in each accredited program will be placed in the Alliance Registry and will be eligible for the International HACCP Alliance seal. This is the same accreditation procedure that has been used for the introductory HACCP courses. For more information on the HIMP accreditation requirements, please call Kerri B. Harris at 979/862-3643.

## **Meat Processing Magazine Recognizes Harris as a Rising Star**

In the March 2000 issue of *Meat Processing* magazine, Kerri B. Harris, HACCP Alliance executive director, was one of eight meat industry professionals recognized as a rising star in the meat and poultry industry. Each year, the editors at *Meat Processing* magazine ask industry associations and prominent individuals to suggest young people age 40 and under, who show the potential to become leaders in the meat and poultry industry for their rising star article.

## **Food Processors Institute Releases New Publication**

A new informational publication titled “Guidelines for Evaluating Proprietary Substances and Non-Food Compounds” was released March 24<sup>th</sup> by the Food Processors Institute (FPI), the education provider for the National Food Processors Association (NFPA).

“Under the new HACCP approach to inspection, USDA-inspected establishments are now responsible for ensuring that they do not use chemical compounds in a manner that will result in the adulteration of food compounds,” said Rita Fullem, executive director of FPI.

Authored by Jacqueline Hogue, Compass Consultants and formerly with USDA/FSIS, the manual is designed to guide the reader in determining what chemical compounds are acceptable for use in the food plant. It covers cleaning and plant maintenance compounds, indirect food additives, packaging materials, and many others, with references to pertinent regulations, as well as letters of guarantee.

The manual is now available at a cost of \$45, plus applicable shipping and handling charges. For more information, call NFPA/FPI Customers Service, at 202/639-5954, or visit the FPI web site at [www.fpi-food.org](http://www.fpi-food.org) to order directly.