

# Navigating HACCP

## The Current Status of and Future Plans for HACCP Rules, Implementation, Inspections, Training, Verification, and Enforcement

September 22 to 23, 1997 • The Capital Hilton • Washington, DC

The deadline for the implementation of HACCP for seafood, meat and poultry is drawing near. You and your colleagues have expressed a need for more practical, "how-to," "nuts and bolts" information on preparing for this dramatic change in the way you manufacture. Even those of you who are involved in the processing of other foods know that HACCP may very well be in your future, and that you need to be prepared NOW so that when it does come, you're ready.

That's why FCN Publishing, publisher of *Food Chemical News* and *HACCP Management Manual*, has put together an exciting conference for all segments of the food industry, "Navigating HACCP," September 22 to 23, 1997. This is your opportunity to meet with those who will shape the face of HACCP and those who will help you deal with whatever comes. And you will also meet with those who face the same concerns as you: What do FDA and USDA expect? What will enforcement look like? Where can I turn for guidance? What are others doing, and how does my plan compare?

### Learn:

- ▷ What the agencies expect from you
- ▷ How to prepare for changing inspection practices
- ▷ How HACCP implementation will affect your entire operation
- ▷ What your peers have done to successfully implement HACCP
- ▷ Plus so much more!

### Hear from:

- ▷ The regulators who are the most involved in developing mandatory HACCP
- ▷ Partners in law firms with practices devoted to food manufacturers
- ▷ Consultants with years of agency experience who specialize in preparing firms for inspection
- ▷ Association executives who are deeply involved in the transition to HACCP
- ▷ Industry executives with hands-on experience implementing HACCP successfully
- ▷ And many more

"Navigating HACCP" is sponsored by the publisher of *Food Chemical News* and *HACCP Management Manual*, a firm with a four-decade history in providing food industry professionals with crucial regulatory information.

**FOOD CHEMICAL NEWS®**

# “Navigating HACCP” *for meat, poultry, seafood and all other foods*

A crucial session on unraveling the mysteries of HACCP rules, implementation, enforcement, training, and validation

with regulators, food attorneys, consultants with agency experience, association government relations experts, and experienced industry professionals who have successfully implemented HACCP for their organizations.

**from Food Chemical News**

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Nearly every session is a panel presentation and discussion—multiple speakers on each topic mean you get the full perspective. This is your opportunity to learn exactly where HACCP stands today, to ask the tough questions such as,

- ▷ “With HACCP in so much flux, how do I effectively train my staff?” and
- ▷ “With so many of the rules still vague and not clearly defined, how do I prepare for inspections and enforcement?”

# Navigating HACCP

## SUNDAY, SEPTEMBER 21

### 7:00 ADVANCED REGISTRATION

## MONDAY, SEPTEMBER 22

### 9:00 KEYNOTE ADDRESS

Rep Richard Pombo, Chairman of the House Agriculture Committees Subcommittee on Livestock, Dairy and Poultry (*invited*)

### 9:30 Expectations of USDA and FDA for Implementation, and Plans for a Future Under HACCP

*An opportunity to hear directly from those who shape HACCP policy is an essential ingredient in a successful transition to manufacturing under HACCP. These government officials will spell out the current state of the HACCP rules, as well as plans for implementation and enforcement. There will be an opportunity at the end of the session to ask questions, via both notecards you may submit during the session and by verbally asking questions at the end of the session.*

Bill Smith, Executive Director, Office of Field Operations, FSIS

John Kvenberg, FDA Division of HACCP Programs A

Phillip Spiller, Director, FDA Office of Seafood (*invited*)

*Moderated by food attorney Gary Kushner. A partner with the esteemed law firm of Hogan & Hartson, Mr. Kushner represents trade associations and corporations before government agencies, congressional committees and the courts, and serves as general counsel to a number of associations.*

### 11:00 Check-list for Ensuring HACCP Compliance

*Just what is required for HACCP compliance? What do the agencies expect? This session attempts to answer these questions by calling on the expertise of food attorneys with many years of experience coping with the many changes in food regulation.*

Gary Kushner, Hogan & Hartson

Mark Dopp, Hogan & Hartson (*invited*)

Dennis Johnson, Olsson, Frank & Weeda

### 12:00 SEATED LUNCHEON

*An opportunity to meet with your peers in a relaxed setting to share thoughts and ideas.*

### 2:30 Training for HACCP in the Face of Uncertainty

*It is the unique challenge of each food processor to train staff to work under this new, drastically different approach to food processing. This is especially difficult when the rules governing the new approach are in flux.*

Dane Bernard, Vice President of Food Safety Programs, National Food Processors Association

Alice Hurlbert, Director of Technical and Regulatory Affairs, National Turkey Federation

Donn Ward, Seafood HACCP Alliance

### 4:00 Preparing for Your HACCP Inspection

*Everyone anticipates the first inspection with some measure of apprehension: what will it entail, what is expected? Hear from and ask questions of consultants with years of agency training who are now specializing in helping industry cope with the inspection process.*

Bill Cole, Technical, Inc.

Bob Savage, The HACCP Consulting Group

### 5:00 COCKTAIL RECEPTION

## TUESDAY, SEPTEMBER 23

### 9:00 Manufacturing Under HACCP: The Experiences of Those Who Have Successfully Implemented HACCP

*Perhaps the most anticipated portion of the conference, this is your opportunity to hear directly from industry peers who are currently manufacturing successfully under HACCP. Ask them questions to ensure your firm is on the right path.*

Michael Robach, Vice President International Affairs, Continental Grain Company

Bill Sveum, Director of Quality Assurance for U.S. Grocery Operations, Campbell Soup Company

Bruce Tompkin, Vice President of Product Safety, Armour Swift-Eckrich

Don Zink, Director of Food Safety, Nestle USA

### 10:30 HACCP Verification

*Of all the issues surrounding HACCP, perhaps none causes quite so much confusion and resulting apprehension than verification. Exactly what is it? Where does it fit in the process? What happens if I don't get it right?*

Merle Pierson, Professor of Food Microbiology and Safety, Department of Food Science and Technology, Virginia Polytechnic Institute and State University

### 11:00 International Issues: HACCP on a global scale

*No conference on HACCP would be complete without addressing the tremendous impact it is having on the global food industry. Far from an U.S.-only issue, HACCP plays a prominent role in foreign food manufacturing and is a frequent topic in Codex committees' meetings.*

Barry Marshall, Embassy of New Zealand

Peter Miller, Embassy of Australia

The location for "Navigating HACCP" is the Capitol Hilton, in the heart of Washington, DC's business district. The hotel is convenient to National Airport, Union Station and Washington's underground Metrorail system.

**Most importantly, the conference is backed by the same 100% guarantee as *Food Chemical News* and *HACCP Management Manual*: If you're not completely satisfied with the conference, simply provide a written explanation, and you'll receive a complete refund of your attendance fee.**

Take this moment to ensure you reserve your seat at this important industry event. Space is limited. Simply return this page with your credit card information or check.

*"Navigating HACCP" is jam-packed with government and industry experts, making this conference an important step in ensuring you're ready for HACCP and its consequences.*



**Attendance at this conference is limited. Register today to ensure you get a spot.**

#### Attendance fee

(includes entrance to sessions, meals, and course materials): \$845

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#### To Register

Simply **phone** your registration to 888-732-7070 (202-544-1980 in Washington, DC or outside the United States), **fax** this completed form with credit card information to 202-546-3890, or **mail** it with your check to Food Chemical News, FCN Publishing, 1101 Pennsylvania Ave. SE, Washington, DC 20003. (All attendance fees must be prepaid.)

#### ★ Guarantee

If you are not completely satisfied with the conference, simply provide a written explanation and you'll receive a full refund of your attendance fee.

#### Confirmation

Once your registration is received and processed, you will be sent a letter confirming your attendance.

#### Cancellations

You may cancel your reservation and receive a refund of your attendance fee minus a \$25 processing fee up to 5 days prior to the conference.

#### Accommodations

If you require accommodations, call The Capital Hilton at 202-393-1000 or 800-445-8667 to reserve a room. Be sure to identify yourself as an attendee of this conference. Reserve your room early—space is limited.