



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

January, 2005

Alliance News Lines - Corrected

Information

International HACCP Alliance Elects 2005 Board of Directors

Terms expire in Dec. 2005:

Alberta Food Processors Association, Ken Fahner
International Association for Food Protection, Jim Dickson
National Cattlemen's Beef Association/Beef Industry Food Safety Council, Nick Nickelson
NSF International, Bill Schwartz
Poultry Science Association, James Denton
Silliker Laboratories, Inc., Rena Pierami
U.S. Meat Export Federation, Paul Clayton
World Veterinary Association, Leon Russell

Terms expire in Dec. 2006:

Institute of Food Technologists, Richard Linton
National Meat Association, Rosemary Mucklow
Southwest Meat Association, Joe Harris
Texas Beef Council, Mike De La Zerda
The Educational Foundation, National Restaurant Association, Jorge Hernandez

Terms expire in Dec. 2007:

American Meat Science Association, Melvin Hunt
American Veterinary Medical Association, Elizabeth Krushinkskie
Eastern Meat Packers Association, Robert Hibbert
Food Processors Institute, Lisa Weddig
Medtrol, Inc., Paul Stiffler
National Association of State Meat & Food Inspection Directors, Daniel LaFontaine
North American Meat Processors Association, Ann Rasor
U.S. Poultry & Egg Association, Don Dalton

Materials Request for HACCP Alliance Booth at NMA Convention

The International HACCP Alliance will have a booth at the National Meat Association's MEATXPO in Las Vegas, Nev., on February 20 - 23. As a member of the HACCP Alliance, if you have food safety related educational and promotional materials that you would like to have the Alliance staff display in the Alliance booth, please mail those items to the attention of Misty Skaggs at the International HACCP Alliance by **Thursday, February 17**. If you are attending the National Meat Association's Convention, please stop by the Alliance booth!



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EIAO/FSRE Program for Industry Conducted in November

On November 1 - 3, 2004, 140 people attended the EIAO/FSRE Program for Industry in College Station, Texas, hosted by the International HACCP Alliance. This three-day program was a condensed version of the USDA/FSIS Enforcement Investigation and Analysis Officer (EIAO) Educational Program and the Food Safety Regulatory Essentials (FSRE) program. Participants learned more about the EIAO Work Methods and Administrative Enforcement Activities and the elements being taught to inspectors from FSIS Directive 5000.1, Revision 1 and current regulatory information on *E. coli* O157:H7 and *Listeria monocytogenes* during the FSRE program.

Reminder: FSRE and EIAO Course Materials Available

FSRE and EIAO course materials are disseminated on a cost-recovery basis. If you would like to purchase a set of the materials, you may download the order form from the International HACCP Alliance's web page at <http://haccpalliance.org/alliance/EIAOFSREMaterialorder.pdf> or call Tiffany Mooney in the HACCP Alliance office and she will gladly send an order form to you.

Information

Alliance Member Spotlight



ASI Food Safety Consultants
1-800-477-0778
Web Site: <http://www.asifood.com>

With seven decades under our belt, ASI Food Safety Consultants is a full-service provider of national and international third-party assessments. ASI's approach to food safety is client-oriented, with a strong emphasis placed on complete and well-documented food safety systems. ASI audits thoroughly address every vital concern of your valuable facility including food safety, pest control, employee practices, facility conditions and biosecurity.

ASI also offers seminars for achieving maximum food safety knowledge in a fast-paced, hands-on learning environment. Our seminars hit home the fundamentals, emphasize research-based knowledge, provide the best and latest cutting-edge approaches to food safety, and build the necessary foundations for the beginning of your food-safe future. Using expert speakers, ASI provides comprehensive training to meet the challenges of battling foodborne illness, contamination, costly recalls and lawsuits.