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## Alliance News Lines



### Materials Requested for the HACCP Alliance Booth at the MEATXPO in Las Vegas

The International HACCP Alliance will have a booth at the 2001 MEATXPO during National Meat Association's (NMA) annual convention, February 18-21, at the Rio Suite and Casino Resort in Las Vegas, Nevada. In preparation for the HACCP Alliance display, we request brochures, pamphlets, booklets and other marketing materials from HACCP Alliance members who would like to receive exposure to NMA's clientele. Please send your materials to the attention of Misty Pfeiffer in the Alliance office by Tuesday, February 13 so that we will have time to ship the materials to the convention headquarters in Las Vegas.

This event is an excellent opportunity to provide information to NMA members about upcoming food safety training programs and other services that your company offers. A special thanks goes to the National Meat Association for offering the HACCP Alliance a booth space in their 2001 MEATXPO! If you are attending the National Meat Association's convention, the Alliance booth will be #102 in the MEATXPO!

### New Committee to Explore HACCP/Food Safety Audit Programs

At the requests of many members and individual food companies, the HACCP Alliance board of directors formed a new HACCP/Food Safety Audit Committee during the last board meeting. Bob Savage, HACCP Consulting Group, was appointed as chairman of the committee. This committee is charged with defining the needs of standardizing HACCP/Food Safety Audits and auditor training. The committee will develop the core components of HACCP/Food Safety Audits and make recommendations to the board on future auditing activities. The findings of the committee will be presented at the next board meeting.

### Advanced HACCP Training Update

The HACCP Alliance board of directors approved the learning objectives for the Advanced HACCP training program. This is the third program outline that has been approved for accreditation by the board. The learning objectives and accreditation packet are available from the Alliance office or on the web site (<http://haccpalliance.org>). The first Advanced HACCP training program has been received and is currently undergoing review. For more information on the accreditation process for the Advanced HACCP program, please contact Kerri Harris at 979-862-3643.

Information