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Alliance News Lines

Information



Global HACCP Conference a Success

Approximately 100 people attended the first Global HACCP Conference in Chicago, Ill., May 15 - 17. The conference featured outstanding speakers who led the exploration of key issues related to verification and validation, closing the gap between scientific and regulatory HACCP,

the implementation and maintenance of HACCP systems, plus more critical issues for the food industry.

Several sessions were combinations of moderated panels and small-group "Knowledge and Need" sessions which allowed attendees to identify areas where information and industry collaboration is lacking. White papers will be developed to highlight current knowledge and future needs of the food industry, based on discussions during the conference.

Keynote speaker Dr. Merle Pierson, USDA Deputy Under Secretary for Food Safety addressed the conference attendees on Friday highlighting the five main public health goals. Dr. Pierson also emphasized that the FSIS will focus on prerequisite programs, and the need for industry to strengthen validation and verification activities.

Post conference evaluations recommended future conferences and emphasized the need for discussion on auditing, allergens, and more specific examples related to implementation issues.

A special thanks to all of the following sponsors of the 2002 Global HACCP Conference for contributing to the success of the program!

National Meat Association

Medtrol, Inc.

Silliker, Inc.

U.S. Poultry & Egg Association

DCS Sanitation Management, Inc.

Food Safety Net Services, Ltd.

CHAD Company

DuPont Food Industry Solutions

Southwest Meat Association



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Consumer Safety Officer Education Grant Received

U.S. Department of Agriculture's Food Safety and Inspection Service awarded a grant to the Texas Agricultural Experiment Station at Texas A&M University and the International HACCP Alliance to train 75 new Consumer Safety Officers (CSO).



This is the second such grant that these organizations have received for this important educational program.

The first class will start at the beginning of June, and the contract includes an option to extend the program up to three classes of CSOs per year for the next five years. The goal of the educational programs is to provide consumer safety officers a thorough understanding of the scientific and technical issues related to food safety along with regulatory and enforcement requirements.

Presently, there are thirty-three consumer safety officers in the field who were trained at Texas A&M in October, 2001. More information on the CSO position and job description is available on the FSIS website at: <http://www.fsis.usda.gov/oa/background/cso.htm>

Scientific Article Database Available on the Web

The food safety related database has been launched on the International HACCP Alliance web site. Users are able to search the database by key words and phrases. The goal of the database is to serve as a method to obtain scientific documentation in support of HACCP plan decisions. The idea for the database originated through the Education Committee meeting of the National Meat Association a few years ago and Kerri Harris, executive director of the International HACCP Alliance, has led the scientific database project. Thanks to the support of Jeff Savell, the Meat Science Section graduate students at Texas A&M University have been and are still busy identifying and collecting articles for the database. Please let us know if you have articles or other information you think should be added to the database. The web address for the scientific article database is <http://haccpalliance.org/sciencelibrary.html>