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Alliance News Lines

Information

Advanced HACCP Planning Meeting Held in April

Rita Fullem, chair of the HACCP Alliance Training Committee and executive director of the Food Processors Institute, held a meeting at the National Food Processors Association's offices in Washington, DC, on April 4 to discuss the learning objectives for the Advanced HACCP course. The HACCP Alliance Board of Directors approved the proposed outline for the Advanced HACCP program during the February 4 board meeting and requested specific learning objectives for each topic. The final outline with objectives will be presented to the HACCP Alliance Board of Directors for approval.

Harris Speaks to Federal Veterinarians about HACCP

On April 29 at the FSIS Training Center in College Station, Texas, Kerri B. Harris, HACCP Alliance executive director, spoke to a group of veterinarians from across the United States about HACCP implementation and corrective actions. The one-day seminar, sponsored by the Piney Woods Chapter of the National Association of Federal Veterinarians (NAFV), fulfills six hours of veterinary continuing education through the Texas Board of Veterinary Medical Examiners for veterinarians. This is the second year that Harris has been invited to speak during this seminar. The featured speaker for the program was Dr. Mark Mina, deputy administrator, FSIS Office of Field Operations, who spoke to the seminar attendees about the future roles of FSIS veterinarians and the HACCP-based Inspection Models Project.

National Meat Association's First Round Table Teleconference Facilitated by Harris

Although National Meat Association (NMA) has previously held four "real-time industry issue" teleconferences, NMA's first round table teleconference was conducted on May 9 and Kerri B. Harris served as the facilitator for the program. Entitled "Technologies and Techniques for the Control and Reduction of *Salmonella* in Meat Products," the two-hour program explored intervention strategies and technologies that are applicable to live animal slaughterers and grinding operations along with employee training and monitoring issues. For more information on the teleconference, contact the National Meat Association at 510-763-1533.

Requests Continue to Pour in for Train-the-Trainer Courses

In response to the constant flow of request into the HACCP Alliance office for another HACCP Train-the-Trainer course, Kerri B. Harris is working with HACCP Alliance member Rita Fullem of the Food Processors Institute (FPI) to set a date and location for the next train-the-trainer course. More information about future train-the-trainer courses will be published in the June issue of *Alliance News Lines* and on the Alliance's website at <http://haccpalliance.org>.