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HACCP ALLIANCE AWARDED USDA/FSIS GENERIC HACCP MODEL DEVELOPMENT GRANT

COLLEGE STATION, Texas (April 26, 1996) - USDA's Food Safety and Inspection Service (FSIS) awarded a grant to develop 10 generic HACCP models for the meat and poultry industry to the International Meat and Poultry HACCP Alliance.

"It is critical that scientifically sound generic HACCP models are developed for each process category in a timely manner to assist with the transition to HACCP, and I am pleased that the Alliance was awarded the contract," says Stephen Krut, chairman of the International Meat and Poultry HACCP Alliance and executive director of the American Association of Meat Processors (AAMP).

Generic HACCP models are extremely useful tools for proper HACCP development and implementation to assist meat and poultry processors during the FSIS-mandated transition to HACCP, says Krut. In USDA's proposed food safety regulation, FSIS stated plans to have generic models available to the industry prior to the effective date for HACCP implementation.

Since the generic HACCP model project must be completed in a short time-frame, project coordinator and associate director of the Alliance Dr. Kerri B. Harris says the strength of the generic HACCP model development project lies in the participation of the Alliance members. Drawing from its broad membership representing all process categories of the meat and poultry industry, the International Meat and Poultry HACCP Alliance has the vast knowledge and experience base of industry, academic, third party and public health officials needed to develop generic HACCP models. Each generic model expert team will also include a consumer representative from Safe Tables Our Priority (S.T.O.P.).

"The Alliance sought the participation of S.T.O.P. in this project because the expert teams developing these generic HACCP models should involve all interested parties," says Dr. H. Russell Cross, executive director of the International Meat and Poultry HACCP Alliance.

Formed in March 1994 as a meat and poultry industry initiative to prepare for the industry-wide implementation of HACCP, the International Meat and Poultry HACCP Alliance currently has over 100 members representing national and international industry associations, educational foundations, professional societies, universities, government agencies and related third-party/private companies. The strength of the Alliance lies in the expertise of its members and their commitment to improving food safety and proper implementation of scientifically sound prevention systems.

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