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## Alliance News Lines

### Harris Honored by AMSA with Achievement Award

Dr. Kerri B. Harris, executive director of the International HACCP Alliance, was the recipient of the 2001 American Meat Science Association (AMSA) Achievement Award. The award was presented July 27 at the 54th Annual Reciprocal Meat Conference held in Indianapolis, Ind. The AMSA Achievement Award is designed to recognize and foster development of young AMSA members who have demonstrated significant scientific skills in muscle foods research/technology that contribute to the animal products industry and the AMSA. The AMSA Distinguished Achievement Award is sponsored by Meat & Poultry Magazine and [meatandpoultryonline.com](http://meatandpoultryonline.com).



L to R: Jane Ann Boles, last year's award recipient, Dr. Kerri B. Harris, and Joel Crews, Meat & Poultry Magazine.

Information

### *Alliance Member Spotlight*



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Based in Chicago, Ill., Professional Food Safety, Ltd., has served a multitude of clients encompassing all food processing environments including meat and poultry, dairy, aseptic packaging, jams and jellies, synthetic corks, government training and more. The mission of Professional Food Safety Ltd., is to provide high quality, customized food safety consulting, auditing, training and HACCP plan assembly to food processing establishments and consumer related industries. Services offered include:

- HACCP Certified Training for Food Processors
- Food Service Manager Certifications
- Food Safety Consulting
- HACCP Plan Assembly
- Crisis Intervention (USDA-FDA-Third Party Auditors) Recalls and Plant Closures
- GMPs, SSOPs, and Recall Programs
- Regulatory Guidance
- Food Safety Audits
- IDV Audits and Guidance
- "Serve Safe" Training for Retail and Food Service Operations



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# Information

### Tiffany Muniz Joins the HACCP Alliance Staff

On July 30, Tiffany Muniz joined the International HACCP Alliance staff as lead office assistant to Dr. Kerri B. Harris. Originally from Victoria, Texas, Tiffany completed a bachelor of science degree in journalism at Texas A&M University in August 1999. Tiffany brings a wealth of administrative experience to our office, and we are very excited to have her as part of the HACCP Alliance staff!



### Don't Forget! Alliance Board Meeting Set for September

The next HACCP Alliance Board of Directors' meeting has been scheduled for Wednesday, September 26, 2001, from 10:00 a.m. to 3:00 p.m. at the headquarters of the North American Meat Processors (NAMP), 1910 Association Drive in Reston, Virginia. All HACCP Alliance members are invited to participate in the board meeting. Hotel rooms have been blocked at the Sheraton Reston Hotel, 11810 Sun Valley Drive, Reston, Va., which is located approximately one mile from the NAMP headquarters. To make a hotel reservation, call 703-620-9000 and ask for the "HACCP Alliance" block and the room rate of \$159.00.

The following are proposed agenda items for the meeting:

- Financial Report
- Global HACCP Conference
- Information from FSIS
- Committee & Activity Reports
- FDA Juice HACCP Update

For more information about the board meeting or if you have agenda items that you would like to have included, please contact Dr. Kerri B. Harris, HACCP Alliance executive director, at 979-862-3643.