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August 2003

Alliance News Lines

Information

Industry Session on CSO and FSRE Programs a Success

Over 70 people from across the meat and poultry industry attended the combined Consumer Safety Officer (CSO) and Food Safety Regulatory Essentials (FSRE) program for Industry on August 12 - 15 in College Station at Texas A&M University. The program was conducted and sponsored by the International HACCP Alliance in cooperation with the U.S.

Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS). During the session, industry participants received CSO and FSRE materials and learned more about the CSO work methods and administrative enforcement objectives being taught through the CSO program from USDA/FSIS representatives Bobby Palesano, Judy Riggins, and Joan Collins. In addition, USDA/FSIS representatives Karlease Kelly, Eric Rhoads, Tom McDougal, and Paulette Platko explained the key components being presented to meat inspectors through the FSRE program and discussed the roles of the trained inspection personnel within the agency. The FSRE program for inspectors is based on the recently issued FSIS Directive 5000.1, Revision 1, entitled, "Verifying an Establishment's Food Safety System." This directive outlines the full range of inspection responsibilities in relation to the USDA/FSIS HACCP/Pathogen Reduction regulation.



If you were unable to attend the program and would still like to receive a copy of the materials, please contact Tiffany Mooney in the International HACCP Alliance office at 979-862-3643 for a CSO/FSRE Industry Session Materials order form.

HACCP Train-the-Trainer Course Slated for September

The next HACCP Train-the-Trainer course will be held September 16 - 18 in Washington, D.C., in the offices of the Food Processors Institute and the National Food Processors Association. The registration fee for the course is \$500.00, payable to the International HACCP Alliance. The HACCP Train-the-Trainer course is sponsored by the International HACCP Alliance and the Food Processors Institute. To download a registration form, go to the HACCP Alliance web site at <http://haccpalliance.org/alliance/HotTopics.html>.



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Harris Speaks at National Meat Association's Summer Meeting

During the National Meat Association's Summer Conference in Lake Geneva, Wisconsin, on Friday, August 22, Kerri Harris, executive director of the International HACCP Alliance, talked to conference participants about the USDA/FSIS Consumer Safety Officer educational program.



Consumer Safety Officer Courses Conducted in June and August

Thirty-eight USDA Food Safety and Inspection Service employees from across the country stayed in College Station, Texas, June 2 - 28 and then 35 more FSIS employees were in town July 28 - August 22 to

learn the Consumer Safety Officer methodology and gain a thorough understanding of the scientific and technical issues related to food safety along with regulatory and enforcement requirements. These CSO courses are taught by USDA/FSIS personnel in conjunction with faculty and staff members from Texas A&M University.

The grant for this educational program was received by the Department of Animal Science at Texas A&M University through the Texas Agricultural Experiment Station in conjunction with the International HACCP Alliance. The next CSO course is scheduled for October 20 - November 14 in College Station. Since the program began in October, 2001, over 250 USDA/FSIS employees have been trained in the CSO methodology.

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