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March, 2004

Alliance News Lines

Japanese Train-the-Trainer Course Conducted in February

On February 24 - 26, 2004, 18 people from various companies in Japan attended a customized HACCP Train-the-Trainer Course in Washington, DC. The course was co-sponsored by the International HACCP Alliance and the Food Processors Institute (FPI) and was conducted at the National Food Processors Association (NFPA)/FPI headquarters.

For more information about HACCP Train-the-Trainer courses, contact the HACCP Alliance office at 979-862-3643.

USDA Alliance Representatives Meet with USDA/FSIS Officials to Discuss Small Business Issues

On Wednesday, March 24, International HACCP Alliance representatives met with USDA/FSIS officials Bill Smith, Mary Cutshall, and Bobby Palesano to discuss supporting documentation and validation requirements, especially for small and very small plants. The Alliance is going to develop white papers or other documents that may assist plants in meeting these regulatory requirements. The first document will focus on the use of organic acids as a microbial intervention and additional topics will follow. These documents will be based on available scientific information and will be reviewed by FSIS personnel prior to being released for use by industry, government and other interested parties.

The Alliance was represented by: Bernie Shire, American Association of Meat Processors, Bill Henning and Tom Lonczynski, Pennsylvania State University, Bob Hibbert, Eastern Meat Packers Association, and Kerri Harris. Rosemary Mucklow and Ken Mastracchio, National Meat Association and Joe Harris, Southwest Meat Association, also participated in the meeting via conference call.

Harris Writes Magazine Article on Specified Risk Materials

Kerri Harris, executive director of the International HACCP Alliance, co-wrote an article on specified risk materials (SRMs) with Jeff Savell, meat science professor at Texas A&M University, which was published in the March issue of Meat & Poultry Magazine. The article outlines practices that can be applied in meat processing facilities to meet regulatory requirements for identifying and controlling SRMs. In the article, the authors address live animal condition, stunning, head processing, age identification, and removal and handling of SRMs.

The editors of Meat & Poultry Magazine asked Harris and Savell to write this article to help its readers better understand this timely issue. A digital photocopy of the article is available, courtesy of Meat & Poultry Magazine, at <http://haccpalliance.org/news.html>.

