



International HACCP Alliance
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Alliance News Lines

HACCP Train-the-Trainer Course Conducted in October

Twenty-nine people attended the HACCP Train-the-Trainer course on October 29 – 31, 2002, in Washington, D.C. The workshop was conducted at the National Food Processors Association's (NFPA) headquarters. The course was sponsored by the International HACCP Alliance and the Food Processors Institute. Thanks to the Food Processors Institute and the NFPA for their continued support of this workshop!

If you are interested in attending a HACCP Train-the-Trainer course in the future, contact Tiffany Mooney at 979-862-3643 in the HACCP Alliance office and she will put you on our list of people interested in a future course.

New Feature Added to Alliance Web Site

In an effort to better promote the educational products offered by Alliance members, the Alliance staff has added a new page to the Alliance web site. Visitors to the Alliance's web site will find a new link under the "Training Activities" section called "Educational Materials." On the Educational Materials web page, Alliance members are listed with a link to their web page for educational products such as manuals, videos, and software.

If your organization is not linked on the Educational Materials web page, please contact Misty Skaggs by e-mail at m-skaggs@tamu.edu and provide the web address for your company's educational product web page.

Information

Alliance Member Spotlight

WEBB Consulting

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A division of Webbco Enterprises, Inc.

Specializes in developing and implementing food safety programs for the processing and retail sectors of the food industry. Dr. Neil Webb, the firm's chairman, has over 40 years of experience in food processing and distribution technologies, specializing in ready-to-eat products. Client services include:

- The application of pre-requisite, HACCP, and bio-security programs for the management of food safety systems as applied to process control.
- Technical training of personnel for improved process control to attain food safety and bio-security goals.
- Consultation and application of statistical process control technologies.
- Research for developing scientific databases in the validation of food safety and bio-security.
- Analytical testing services via collaboration with approved laboratories. Dr. Webb assists clients with sampling plans and the application of analytical data for problem solving and process improvements.

Webb Consulting endorses the networking advantages of the International HACCP Alliance in assisting the food industry in meeting the ever-increasing challenges in food safety.

