



International HACCP Alliance
120 Rosenthal Center
2471 TAMU
College Station, TX 77843-2471
Telephone: 979-862-3643
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<http://haccpalliance.org>

June / July 2003

Alliance News Lines

Information

Industry Session Scheduled for Consumer Safety Officer and Food Safety Regulatory Essentials Programs

The International HACCP Alliance and the USDA's Food Safety and Inspection Service (FSIS) will conduct a combined Consumer Safety Officer (CSO) and Food Safety Regulatory Essentials (FSRE) program for Industry on August 12 - 15 in College Station on the main campus of Texas A&M University in room 226 of the Memorial Student Center. During the session, industry participants will receive CSO and FSRE materials and gain a better understanding of the two educational programs and the roles of the trained personnel within the agency. The registration fee for the course, which includes course materials, meeting room rental, and refreshment breaks is \$95.00 per person. A registration form is attached to this newsletter. Registrations must be received at the HACCP Alliance office by Monday, August 4.

Blocks of rooms have been reserved for industry session participants at the Courtyard by Marriott (979-695-8111) for \$78.00 per night, plus tax, single or double occupancy, reservation code: FSIS Industry Session; and at the Hampton Inn (979-846-0184) for \$74.00 per night, plus tax, single or double occupancy, reservation code: DAS. The reservation cutoff date for both hotels is August 1.

The industry session will focus on the CSO work methods and administrative enforcement activities of the CSOs and the key elements being presented to the inspection workforce during the FSRE program. The FSRE program for inspectors is based on the recently issued FSIS Directive 5000.1, Revision 1, 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.

Alliance Member Spotlight

Cold Storage Construction Services, Inc.

10611 Commerce Row • P.O. Box 526 • Montgomery, Texas 77356

Phone: 936-448-4115 or 936-448-1222 • Fax: 936-582-6185

Derald Hudson

713-882-9794

Wade Hudson

936-537-0145

E.mail: coldst@txucom.net

Cold Storage Construction Services, Inc., specializes in buildings and repairs for the meat processing industry and worldwide services are available for the following:

- Condensation elimination
- Walk-in coolers and freezers
- Meat plant designs
- Product flow
- Construction drawings
- Plant renovations and upgrades
- Facility review for HACCP
- Emergency repairs
- Construction supervision
- Assessment of plants and operations for sale of division



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CSO / FSRE Program for Industry

PROGRAM OVERVIEW:

This program is a condensed version of the USDA/FSIS Consumer Safety Officer (CSO) Educational Program and the Food Safety Regulatory Essentials (FSRE) program. The session will focus on the CSO Work Methods and Administrative Enforcement Activities of the Consumer Safety Officer and the FSRE program will focus on elements being taught to inspectors from FSIS Directive 5000.1, Revision 1. The session is designed to allow industry to develop a better understanding of these two educational programs and the roles of the trained personnel within the agency.

DATE:

August 12 - 15, 2003

The program will start at 8:30 a.m. on the 12th and adjourn by 12:00 p.m. on the 15th.

LOCATION:

Room 226, Memorial Student Center
Texas A&M University
College Station, Texas

The program is limited to 75 participants and will be filled on a first-come, first-served basis only. Registrations must be received by August 4th.

REGISTRATION FEE: \$95.00 per person

The registration fee covers the cost of CSO and FSRE materials, meeting room rental, and refreshment breaks. To register, please complete the attached registration form and FAX the form to the International HACCP Alliance office at 979-862-3075.

PARKING PERMIT FEE: \$32.00 per vehicle

The parking permit fee covers the cost of parking in the University Center Parking garage directly across from the Memorial Student Center during the program.

HOTEL RECOMMENDATIONS:

Courtyard by Marriott
3939 State Hwy. 6 South
College Station, Texas
Telephone: 979-695-8111
Group Rate: \$78.00 plus tax
Group code: *FSIS Industry Session*
The cut-off date is August 1, 2003

Hampton Inn
320 South Texas Ave.
College Station, Texas
Telephone: 979-846-0184
Group Rate: \$74.00 plus tax
Group code: *DAS*
The cut-off date is August 1, 2003



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REGISTRATION FORM

CSO / FSRE Program for Industry *August 12 - 15, 2003*

Registration

This program is limited to 75 people and will be filled on a first-come, first-served basis. The program cost is \$95.00 per participant. To reserve your spot, please fax this form to the International HACCP Alliance office by August 4, 2003. Your registration fee may be mailed or paid at the door.

Name: _____

Title: _____

Organization: _____

Address: _____

City/State/Zip: _____

Telephone: _____

FAX: _____

e-mail address: _____

_____ X \$95.00 per person = _____

_____ X \$32.00 per vehicle = _____ **Total Cost:** _____

_____ Check for U.S. \$ _____ is enclosed.

_____ Check for U.S. \$ _____ will be provided on the first day of the program.