



February 5, 2008 Meeting  
American Society for Quality  
Columbia Basin Section 614



Tuesday,  
February 5, 2008

## HACCP – A Simple and Effective Quality Tool for Food Safety



**LOCATION:**

**Shilo Inn**  
50 Comstock  
Richland Washington

**Tim Koester**

**Certified HACCP Auditor & ASQ Region 6 Director**

**5:30 p.m.** - Check in/Networking  
and no-host cocktail service  
**6:00 p.m.** – Dinner  
**7:00 p.m.** - Presentation

**DINNER BUFFET:**

The Chef and crew at O'Callahan's  
Restaurant always provide a great –  
and varied – buffet dinner for us at  
the Shilo Inn.

This usually includes two entrée  
choices, plus accompanying  
vegetable, a number of tasty salads,  
and a vegetable and/or fruit tray.  
Your choice of coffee, tea or decaf is  
included with dinner.

And don't forget to save some room  
for dessert!

**Cost:**

\$ 17 ASQ members  
\$ 20 non-members  
\$ 5 presentation only

Reservations are requested by  
January 31. Send an email to  
[prevette@owt.com](mailto:prevette@owt.com) with your name,  
phone number, company affiliation,  
and type of reservation, or call Steve  
at 373-9371.

NOTE: All no shows will be billed  
unless canceled 48 hours in advance.  
For more information about ASQ, our  
section, and other upcoming events,  
please check our web site at  
[www.asq614.org/](http://www.asq614.org/).

HACCP is a simple and effective process that ensures food safety. HACCP (pronounced "hassip") stands for the "Hazard Analysis and Critical Control Point." It allows prediction of potential risks to food safety and specifies steps to prevent them before they happen. By using the HACCP approach to food safety, food manufacturers do not rely solely on routine inspections to spot and control potential food safety hazards

A variety of foods may cause illness. An effective and dynamic HACCP system is the best way to keep foods safe. HACCP focuses only on critical areas and thus saves time and resources. HACCP makes inspections more useful by concentrating only on potential problems. Problems are easier to correct once they are identified.

Records produced for the HACCP system also have benefits. Tracking food temperatures and other data helps employees become more interested and involved in food safety. This interest can lead to better food handling, improved food quality, and improved pride in their work.

In the 1960s The Pillsbury Company developed HACCP for foods as a part of its effort to produce foods for the space program. You can imagine how serious it would be if astronauts got food poisoning in space. Pillsbury developed a system to predict and prevent food safety problems during food processing and handling. The system identified potential problems with food safety in advance and set up methods to control each possible hazard. The company kept records to make sure the controls worked. With this HACCP safety system, Pillsbury made safe foods for the astronauts. The HACCP system prevented food safety problems.

Today, many food companies use the HACCP system to make sure their products are safe. The U.S. Food and Drug Administration (FDA), Department of Agriculture (USDA), and Department of Commerce (USDC) all encourage HACCP safety plans for food processing. Seafood products, fruit juice and meats are all processed under HACCP plans.

Join us February 5 to learn more about food safety, HACCP, and maybe even a little about other ASQ happenings in our region and/or nationally.

About the Speaker:

*Tim Koester has over 25 years of experience manufacturing a variety of food products, focusing on food safety and auditing. He holds a degree in Bakery Science and Management and a MBA. He currently works for Trident Seafoods as Corporate Quality Assurance and Technical Services.*

*Tim is the current ASQ Region 6 Regional Director. He has served the Seattle Section in various positions including WCQI Site Committee Chair [2005 World Conference (Seattle) and two years as Section Chair. He participates on Society committees, serving the WCQI Technical Program Committee (2005, 2006, and 2007) and on the WCQI Conference Board (2005, 2006, 2007, and 2008). He continues to assist the WCQI Site Committees (Milwaukee 2006, Orlando 2007 and Houston 2008). He is also a Certified Quality Auditor.*