

LSU AgCenter/International Programs/Armenia FSQ Systems
HACCP TTT Program, June 16 to 28, 2008

Trip Report

The document presents June US trip report by Artak Khachatryan, Mkhitar Hakobyan and Zaruhi Davtyan. The report covers the period from 16 through 28 June 2008.

Project Statement

As part of the USDA funded Technical Assistance Program to Support the Armenian Food Safety System project, CARD has dispatched Artak Khachatryan, Mkhitar Hakobyan and Zaruhi Davtyan to visit Washington DC and Baton Rouge, Louisiana, USA from 16-28 June 2008. For the training itinerary see Attachment #1. Dr. Jonathan Hubchen, LSU, acted as a trip coordinator.

Strategic Objective

3.4. Establish sustainable food safety assistance

Project Implementation Period

16-28 June 2008

Location

Washington DC and Baton Rouge, Louisiana

Background

After successful completion of the Basic Meat and Poultry HACCP course, conducted by Dr. Kenneth McMillin, LSU, and Oksana Dorofeyeva, IIFSQ, from 17-20 September 2007 in Yerevan, Armenia, 3 candidates were selected to participate on the International HACCP Alliance sponsored Train-the-Trainer HACCP Course.

Project Objectives

1. Attend the IHA-sponsored HACCP TTT Course in Washington DC
2. Observe meats and dairy FSQ activities in Baton Rouge
3. Provide a presentation “The Role of CARD in the Development of the Armenian Agriculture and Food Sector” to LSU AgCenter faculty and staff
4. Plan on follow-up activities, focusing on application, preparation and of conduct of HACCP courses in Armenia
5. Jointly prepare a 3-4 page report (with Jonathan Hubchen) covering the following:
 - ▶ Participation in the TTT course with an emphasis on how skills and knowledge gained from that participation will be applied in Armenia
 - ▶ Observations of the Baton Rouge activities with an emphasis on how they would be applicable to future work in Armenia

Executive Summary

17-19 July 2008

Train-the-Trainer HACCP Course, Washington DC

After successful completion of the Basic Meat and Poultry HACCP course, conducted by Dr. Kenneth McMillin, LSU, from 17-20 September 2007 in Yerevan, Armenia, 3 candidates were selected to participate on the International HACCP Alliance sponsored Train-the-Trainer HACCP Course. The training was organized and conducted by the Grocery Manufacturers Association (GMA). There were 30 participants on the training, from which 5 were from Mexico, 3 – from Armenia and the rest – from the US. They represented private processing companies, government, consulting companies and universities.

The first half of the first day was devoted to adult learning styles and techniques. Understanding personal learning styles preferences of adults and how these might impact their teaching styles is important for trainers to know in order to address them properly when teaching adults.

The rest two and a half days were spent on reviewing Prerequisite Programs and HACCP principles. Training was conducted in the form of both lectures and hands-on practical sessions with an emphasis to explain how to teach HACCP. For hands-on sessions, trainees were divided into subgroups, each developed sample HACCP documents for an imaginary food processing facility. For Agenda of the training see Attachment #1.

Upon completion of the training participants received 2008 Certificate of Participation for attending and successfully completing the Train-the-Trainer HACCP Course. In addition, they received published training materials. In order to facilitate further trainings participants would like to conduct after becoming Lead Instructors, GMA offered PP presentation of training materials for sale.

Since implementation of HACCP becomes mandatory in 2010 in Armenia, participation of CARD staff on the training, sponsored by USDA and arranged by LSU AgCenter is well-timed assistance for CARD to build its capacity and become IHA-accredited entity to provide further trainings to Armenian government officials and food industry. The ultimate purpose of these trainings would be to assist food processors to introduce HACCP and regulatory agencies – to develop HACCP regulations and conduct audits.

21-25 July 2008

Visit to Baton Rouge, Louisiana

The following main activities were implemented during the trip to Baton Rouge, Louisiana:

1. Tour to Louisiana State University AgCenter and Southern University Campuses
2. Visit to Red Stick farmers market
3. Visit to poultry farms
4. Meeting with Dr. Lakshman Velupillai for programmatic orientation and organizational description of LSU AgCenter and International Programs, discussion of follow-up training activities
5. Visits to LSU meat lab, LSU dairy lab, SU meat lab
6. Meeting with Dr. William Richardson, Chancellor of the LSU AgCenter
7. Meeting with and Dr. Leodrey Williams, Chancellor of SU AgCenter
8. Visit to Kleinpeter dairy and Manda Meats companies to observe production technologies with an emphasis on HACCP implementation

9. Provision of presentation “The Role of CARD in the Development of the Armenian Agriculture and Food Sector” to LSU AgCenter faculty and staff
10. Conference call with Carolyn Schramm to discuss follow-up activities

Training follow-up activities:

Upon return from the training, the following specific steps are recommended to be taken:

1. For CARD to apply to IHA for HACCP training accreditation – by 31 July 2008
2. For three CARD participants to apply to IHA to become Lead Instructors – by 31 July 2008
3. Using training materials received during this and previous trainings and PP Presentation purchased from GMA during the training, develop own training materials specific for dairy, meat & poultry, and juice industries – by 1 October 2008.
4. At least annually, conduct trainings for each of the mentioned industry sectors, as well as government officials and university representatives.
5. Use knowledge and skills gained during the training while implementing Technical Training and Assistance Project.
6. Use knowledge and skills gained during the training to assist government officials in developing HACCP regulations and guidelines.

Representative Trip Pictures



Pic1



Pic2



Pic3



Pic4



Pic5



Pic6



Pic7



Pic8



Pic9



Pic10



Pic11



Pic12

Picture Captions

Pic1. Mkhitar Hakobyan and Zaruhi Davtyan at the TTT HACCP Workshop, Washington DC, 17 June 2008

Pic2. Artak Khachatryan at the working group discussion, TTT HACCP Workshop, Washington DC, 18 June 2008

- Pic3.** TTT HACCP Workshop Certificate Award ceremony. From left to right: Artak Khachatryan, Zaruhi Davtyan, Jenny Scott, Yuhuan Chen, and Mkhitar Hakobyan, Washington DC, 19 June 2008
- Pic4.** Mkhitar Hakobyan at the Red Stick farmers market, Baton Rouge, Louisiana, 21 June 2008
- Pic5.** CARD and SU teams enjoying fruit wines at the Red Stick farmers market, Baton Rouge, Louisiana, 21 June 2008
- Pic6.** Mkhitar Hakobyan is feeding chickens at the poultry farm, Baton Rouge, Louisiana, 21 June 2008
- Pic7.** CARD team at a poultry farm, Baton Rouge, Louisiana, 21 June 2008
- Pic8.** CARD team and Dr. Jonathan Hubchen visiting Manda Meats plant, Baton Rouge, Louisiana, 24 June 2008
- Pic9.** Dr. Lakshman Velupillai welcomes Armenian team at the LSU AgCenter, Baton Rouge, Louisiana, 23 June 2008
- Pic10.** Dr. Aryana Kayanush explains Mkhitar Hakobyan and Zaruhi Davtyan implementation of HACCP plan at the Dairy Lab of LSU AgCenter, Baton Rouge, 23 June 2008
- Pic11.** Introduction of Armenian team to Dr. William Richardson, Chancellor of the LSU AgCenter, 25 June 2008
- Pic12.** CARD team presents “The Role of CARD in the Development of the Armenian Agriculture and Food Sector” to LSU AgCenter and SU AgCenter faculty and staff.

Attachment #1 Visit Itinerary

LSU AgCenter/International Programs/Armenia FSQ Systems

HACCP TTT Program, June 16 to 28, 2008

Basic Information

Travelers: Artak Khachatryan, Zaruhi Levon Davtyan, Mkhitar Hakobyan of the Center for Agribusiness and Rural Development (CARD) in Armenia

Objectives:

- Attend the IHA-sponsored HACCP TTT Course in Washington DC
- Observe meats and seafood FSQ activities in Baton Rouge
- Provide a presentation, “The Role of CARD in the Development of the Armenian Agricultural and Food Sector”, to LSU AgCenter faculty and staff:
- Plan on follow-up activities, focusing on application, preparation and conduct of Meat and Poultry HACCP courses in Armenia
- Jointly prepare a 3-4 page report (with Jonathan Hubchen) covering the following:
 - Participation in the TTT course with an emphasis on how skills and knowledge gained from that participation will be applied in Armenia
 - Observations of the Baton Rouge activities with an emphasis on how they would be applicable to future work in Armenia

LSU AgCenter Contacts

<u>Name & Position</u>	<u>Telephone Number(s)</u>	<u>e-mail</u>
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Dr. Kenneth McMillin, Professor of Animal Science	O – 225 578-3438	kcmillin@agcenter.lsu.edu
Dr. Michael Moody, Professor of Food Science	O – 225 578-5207, H – 225 752-3755, C – 225 810-9970	mmoody@agcenter.lsu.edu
Mr. Boo Persica, Research Associate of Animal Science	O – 225 578-3439	mpersica@agcenter.lsu.edu
Dr. Lakshman Velupillai, Director of International Programs	O – 225 578-6963, H – 225 769-5786, C – 225 241-1898	lvelupillai@agcenter.lsu.edu

SU AgCenter Contacts

<u>Name & Position</u>	<u>Telephone Number(s)</u>	<u>e-mail</u>
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Dr. Fatemeh Malekian, Associate Professor of Food Science	O – 225 771-2262, ext 265	fatemah_malekian@suagcenter.com
Dr. James McNitt, Professor of Animal Science	O – 225 771-2262, ext 270	james_mcnitt@suagcenter.com

Monday, June 16, 2008

- 4:45 am Leave Yerevan (on Lufthansa Flight 3257)
- 9:50 am Transfer at Munich to Washington DC (on Lufthansa Flight 414)
- 1:00 pm Arrive at Dulles International Airport and met by Jonathan Hubchen of the LSU AgCenter's International Programs. They will be taken to the Comfort Inn Convention Center (downtown Washington DC).
- Hotel for duration in WDC: Comfort Inn Convention Center
1201 13th St. NW
Washington, DC 20005; 202 682-5300

Tuesday, June 17, 2008 – Attend HACCP TTT Course (1st Day)

- 7:30 am Walk to GMA/FPA Building, Course Venue: 1350 I (Eye) Street, NW, Suite 300, Washington, DC; 202 639-5900
- 8:00 am Registration
- 8:30 am Welcome and Introduction
- 8:45 am Adult learning styles and techniques
- 10:00 am BREAK
- 10:15 am Continue with adult learning styles and techniques
- 12:00 n LUNCH
- 1:00 pm Review of International HACCP Alliance Accreditation Process
- 1:30 pm Introduction to teaching HACCP
Recognize the relationship between HACCP and food safety
- 2:00 pm Review Prerequisite Programs
- 2:45 pm BREAK
- 3:00 pm Preparing to conduct the Hazard Analysis

- Identify and control hazards
 - Biological
 - Chemical & Physical
- Principle 1:** Conduct a hazard analysis
Principle 2: Determine the critical control points (CCPs)

5:00 pm Adjourn for the day!

Wednesday, June 18, 2008 – Attend HACCP TTT Course (2nd Day)

8:00 am Walk to GMA/FPA Building, Course Venue

8:30 am Class exercise

Working groups – Task A: Principles 1 and 2

10:00 am BREAK

10:15 am Continue with working groups

11:00 am Reports of working groups

12:00 n LUNCH

1:00 pm Continue with reports of working groups

1:30 pm **Principle 3:** Establish critical limits
Principle 4: Establish monitoring procedures
Principle 5: Establish corrective actions

2:15 pm Class exercise

Working groups – Task B: Principles 3, 4, and 5

3:00 pm BREAK

3:15 pm Continue with working groups

4:00 pm Reports of working groups

5:00 pm Adjourn for the day!

Thursday, June 19, 2008 – Attend HACCP TTT Course (3rd Day)

8:00 am Walk to GMA/FPA Building, Course Venue

8:30 am **Principle 6:** Establish verification procedures
Principle 7: Establish record-keeping and documentation procedures

9:15 am Class exercise

Working groups – Task C: Principles 6 and 7

10:00 am BREAK

10:15 am Reports of working groups

- 11:00 am HACCP Regulations in the United States
Recognize regulatory issues impacting the implementation of HACCP systems
- 12:00 n LUNCH
- 1:00 pm Organizing and managing HACCP programs
Implement and maintain a HACCP plan
Establish HACCP plan maintenance and measurement procedures
- 1:30 pm Class exercise open dialogue on teaching methods
HACCP training exercise
- 2:30 pm **Questions, answers and wrap-up**
- 3:00 pm Conclusion of workshop!

Friday, June 20, 2008

- 10:00 am Check out of Comfort Inn Convention Center
- 3:00 pm Arrive at the Dulles International Airport – after check-in, all participants will meet with Dr. Hubchen to compare ½ page reports on the TTT course
- 5:25 pm Leave Washington DC (on Delta Flight 1049)
- 8:45 pm Transfer at Atlanta to Baton Rouge (on Delta Flight 4571)
- 9:15 pm Arrive at Baton Rouge Airport and met by a representative of the LSU AgCenter's International Programs. They will be taken to the Lod Cook Hotel at LSU.
Hotel for duration of stay in BR: Lod Cook Hotel and Conference Center
3848 W. Lakeshore Dr.
Baton Rouge, LA 70802; 225 383-2665

Saturday, June 21, 2008

- 9:00 am Visit the Red Stick Market and tour Downtown
- 12:00 n Lunch with SU Faculty (Dr. Malekian, Dr. McNitt and Mr. Chisley)
- 1:00 pm Tour of Southern University campus, Museum, farm etc

Sunday, June 22, 2008

- Picnic/shopping with Dr. Melekian
- 6:30 pm Dinner at the Velupillai's house

Monday, June 23, 2008

- 8:00 am Leave Lod Cook for LSU International Programs at Sugar Station Bldg
- 8:30 am Programmatic orientation: welcome by Dr. Lakshman Velupillai, description of LSU AgCenter and International Programs, overview of remaining activities

- 9:30 am Preparation of Presentation
- 10:00 am Initial discussion of follow-up training activities in Armenia – all participating faculty from LSU AgCenter and SU are invited
- 12:00 n LUNCH, LSU Faculty Club
- 1:00 pm Visit of LSU meat lab with Mr. Boo Persica
- 2:00 pm Visit of LSU dairy lab with Dr. Kayanush Aryana
- 3:30 pm Visit of SU with Dr. Fatemeh Malekian
- Meet with Dr. Leodrey Williams (Chancellor), Dr. Kirkland Millad (Vice Chancellor of Research) and Dr. Gina Eubanks (Vice Chancellor of Extension) of the SU AgCenter
 - Tour meat lab
- 6:30 pm Dinner at the Moody's house

Tuesday, June 24, 2008

- 7:30 am Leave Lod Cook
- 9:00 am Meet with Kleinpeter Dairy (Jackie Goudreaux, 14444 Airline Hwy Baton Rouge, LA 70817, 225 753-2121) – emphasizing HACCP implementation
- 12:00 n Lunch
- 1:00 pm Visit Manda Meats (Josh Yarborough, 10571 Hwy 16 Amite, LA 70422, 225 287-8821) – emphasizing HACCP implementation, quality control and record keeping

Wednesday, June 25, 2008

- 8:30 am Leave Lod Cook
- 9:00 am Meeting with Dr. William Richardson, Chancellor of the LSU AgCenter, at 101 Efferson Hall
- 12:00 n LUNCH
- 1:30 pm Presentation by travelers to LSU AgCenter faculty and staff: The Role of CARD in the Development of the Armenian Agricultural and Food Sector
- 3:00 pm Additional discussion of follow-up training activities in Armenia as well as submission, comparison and synthesis of ½ page reports on Baton Rouge Activities

Thursday, June 26, 2008

- 4:30 am Check out of Lod Cook and leave for Baton Rouge Airport
- 7:40 am Leave Baton Rouge (on Delta Flight 4505)
- 11:10 am Transfer at Atlanta to Washington DC (on Delta Flight 6142)

3:20 pm Transfer at Washington DC to Munich (on Lufthansa Flight 415)

Friday, June 27, 2008

9:10 pm Transfer at Munich to Yerevan (on Lufthansa Flight 3256)

Saturday, June 28, 2008

4:00 am The travelers arrive at Yerevan