



American Society for Quality (www.asq.org) – Washington DC and Maryland Metro, Section 509 (www.asq509.org)

Biomed/Biotech Special Interest Group (SIG) Meeting
(<http://www.asq509.org/ht/d/sp/i/31557/pid/31557>)

“HACCP – Practical Application and Global Implication”

To be presented by

Y. Martin Lo, PhD
(ymartinlo@gmail.com)
CEO & President
Biointellipro LLC

Thursday, August 14, 2014

6:00 – 6:20 PM – Networking; Pizza/drink

6:20 – 8:45 PM – Program

8:45 – 9:00 PM – Door-prizes drawing; Networking

Online Registration site: <http://www.asq509.org/ht/d/DoSurvey/i/35817>

Open to Public –

\$5: non-ASQ members to cover pizza/drink cost;

Free: ASQ members, veterans, senior citizens, teachers, students, interns, residents, postdocs, FDA Commissioner’s Fellows, MJ-DC members, NTUAADC members, CAPA members, CCACC volunteers/employees, FAPAC members, CBA members, AAGEN members, Commissioned Corp officers, and current job-seekers.

Location: Kelly’s Deli Conference Center, 7519 Standish Place, Rockville (Derwood, for GPS users), MD 20855

Registration Deadline: Please register by **Thursday noon, August 14, 2014.**

Question: Please contact Dr. C.J. George Chang, Chair of Biomed/Biotech SIG, ASQ509; gchang2008@yahoo.com or 240-793-8425 (cell).

Driving directions: By Cars: From I-270 (N or S bound): Take Exit 9A and exit from the FIRST right exit; turn left (east) onto Shady Grove Dr.; turn right (south) onto Rockville Pike (**Route 355**); turn left (east) onto East Gude Dr.; turn left (north) immediately onto Crabb’s Branch Dr.; turn left (west) immediately onto Standish Place. The first building on your right side is 7519 Standish Place; open parking). The venue is on the first floor with its entrance opposite to the left side of building main entrance. **By Metro trains:** Off from Red Line **Shady Grove Station**, and take RideOn **Route 59 TOWARD ROCKVILLE** and get off from “**Calhoun Place**” stop. Standish Place is next to the Bus stop. Our venue is within 2 min of walking distance from the stop.

Summary:

“Hazard analysis and critical control points” (HACCP) has been in practice for decades as a tool to ensure food safety in the US and internationally. While many industrial sectors are familiar with the terminology, it is not unusual that the essence of HACCP being neglected or misinterpreted. With the increased demands on food safety and traceability, especially among the interwoven supply chains, there are new implications for HACCP in ushering the efforts to minimize food safety risks. This presentation will offer a global perspective on the applicability of HACCP and the related achievements and challenges for today and tomorrow.

Presenter’s Bio: Y. Martin Lo, PhD

Dr. Y. Martin Lo decided to step aside from his 20 years of academic career to focus on his belief of applying “adequate and affordable” technologies to help those in need. He is a strong believer of “when it comes to science, one has to be humble,” which leads to his vision of being the frontline person to “observe and learn” in order to understand what the real needs are. He has been instrumental in organizing interdisciplinary teams to strategize effective approaches so the resources could be best utilized. Dr. Lo is a well-published **food bioprocess engineer** with renowned research programs in value-added bioconversion of food and agriculture byproducts as well as development of food safety strategies. His **technical expertise** includes intervention strategies for microbial control in food processing facilities, recovery of renewable ingredients to add value to agriculture products and byproducts, reduction of trans fatty acids in food, creation of nutritionally balanced products for humanitarian purposes, assessment of nano-safety in food, and fermentation optimization. He continues to serve as the **Editor-in-Chief** for two important journals in the field, namely the Journal of Food Processing & Preservation and Food Science & Nutrition.

Dr. Lo received from White House the **US Presidential Volunteer Service Award** in 2012. As a **FDA-recognized Process Authority**, Dr. Lo reviews and certifies scheduled process for food companies to meet FDA/USDA regulations on high risk acidified and low-acid canned foods. Dr. Lo constantly hosts training courses, including Better Process Control School (BPCS), Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Points (HACCP), and Implementation of Safe Quality Food (SQF). He assists Maryland Department of Health and Mental Hygiene (DHMH) in assessing processing protocols and has helped Mid-Atlantic regional food companies and the farming communities develop new quality products. He served as the **President** of the Chinese American Food Society and the **Chair** of Food Engineering Division in the Institute of Food Technologists (IFT), and was selected twice as a **Distinguished Lecturer** for IFT. Dr. Lo continues to serve on the **international training team** for Commercially Sterile Packaged Foods (CSPF) and Good Agriculture Practices (GAPs). He has conducted a spectrum of workshops in developing countries, including CSPF (Morocco and China), Food Safety Risk Minimization (Nigeria), Food Quality Lab and Nutrition Labeling (El Salvador), US Food Safety Modernization Act (China), and GMP & HACCP (Bangladesh).

This Biomed/Biotech SIG event is cosponsored by the Monte Jade Science and Technology Association of Greater Washington (www.MonteJadeDC.org) and NTU Alumni Association at DC (www.ntuaadc.org).