

Paul,  
FYI!  
RJL  
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# FOOD MASTER

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## FINISH LINE

### Correction: NASA Developed HACCP

**T**he "HACCP Update" story I wrote for the July/August '97 edition of *Food Engineering* prompted a letter from Dr. Paul A. Lachance, chairman of the food science department at Rutgers University. "It is a good succinct article and an insightful update," wrote Dr. Lachance. "There is one point, however, that I would contest, namely: 'HACCP was originally developed by Pillsbury'" (for NASA astronauts). "It was reduced to practice by Pillsbury, but was not conceived by Pillsbury. I believe NASA and the NASA scientist in charge need to be properly credited for the origins of HACCP."



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measurement and monitoring of food pathogens] occurred.

"With the help of Natick Labs, I had required the measurement of food pathogens in Project Gemini, and these were part of the specifications [chemical, physical and microbiological] that were developed" for the Apollo program. "The contract to implement all this went first to Melpar Corp. with Pillsbury as the subcontractor. When costs got ridiculous, the contract was reissued directly to Pillsbury. Dr. Howard Bauman [a microbiologist] and director of research led the Pillsbury team that reduced the requirements to the practice subsequently labeled HACCP. Pillsbury had been one of the subcontractors [for bakery-type items] in Project Gemini, so they already had some experience with some of the specifications."

Thank you, Dr. Lachance, for setting me straight on the history of HACCP.

EF