

WHAT'S NEW AT Q

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FROM THE PRESIDENT'S DESK



Changes have been coming fast and furious here at Q Laboratories over the past few months. The construction of our 9000 sq.ft. building addition is coming along nicely and we expect to be able to move in sometime in late Summer early Autumn 2010. We recently officially opened our Chemistry R&D Laboratory under the direction of Sara Goetz (see

profile below). The Chemistry R&D Lab will complement the Microbiology R&D laboratory already in existence and enable us to handle method development and validation projects with more expertise and specification. To properly equip the Chemistry R&D Lab to handle the type of projects it is designed for, we have acquired a new LC/MS/MS instrument. This acquisition allows us to take on analytical projects and methods we previously have not been able to perform. It allows us to provide an even more comprehensive, "one-stop-shopping" experience for our clients. These changes and our ability to continue our steady and substantial growth are primarily due to the excellence of our staff. We are fortunate to have an extremely dedicated, intelligent and hard-working staff whose talent and integrity have fueled our continued success over the years.

David G. Goins

David G. Goins, President

MEET THE Q LABORATORIES' STAFF

Sara Goetz has been promoted to Chemistry R&D Laboratory Supervisor at Q Laboratories, Inc. Ms. Goetz has worked as a Chemist at Q Laboratories, Inc. since 2001 and previously served as Group Leader (2007-2008) and Supervisor (2008-2010) of the Analytical Chemistry Department. As Chemistry R&D Laboratory Supervisor, Ms. Goetz will be responsible for overseeing all method development and validation projects as well as method verification/qualification, (including AOAC-R1 and OMA projects) method transfer and new technology implementation and utilization.



FOOD SKEPTICISM

An IBM survey conducted last year indicated consumers' trust in the safety of the US food supply is not strong. According to the survey, less than 20 percent of consumers trust food companies to develop and sell food products that are safe and healthy. 83 percent of respondents were able to name a food product that was recalled in the past two years due to contamination or other safety concerns. The study also shows that 60 percent of consumers are concerned about the safety of food they purchase.

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BOTTLED WATER

Effective December 2009, the FDA new regulations for bottled water producers now require that "source water obtained from other than a public water system is to be sampled and analyzed for total coliform at least once each week. If any coliform organisms are detected, follow-up testing must be conducted to determine whether any of the coliform organisms are *E. coli*. Before a bottler can use source water from a source that has tested positive for *E. coli*, the bottler must take appropriate measures to rectify or otherwise eliminate the cause of *E. coli* contamination of that source in a manner sufficient to prevent its reoccurrence. A source previously found to contain *E. coli* will be considered negative for *E. coli* after five samples collected over a 24-hour period from the same sampling site that originally tested positive are tested and found to be *E. coli* negative."

FOOD SAFETY LEGISLATION

In November 2009, Senate Bill S. 510, the FDA Food Safety Modernization Act was reported out of the Senate Health, Education, Labor, and Pensions Committee for consideration by the entire Senate for a vote. The Bill was officially placed on the Senate Legislative calendar on December 18. Senate leadership will determine when a vote by the entire Senate will take place. The House of Representatives passed a comparable version of the bill (HR 2749) on July 29, 2009 by a vote of 283-142. The two bills are alike in intent, but differ in the recommended measures required to accomplish the fundamentals of the legislation. S. 510 would require the Secretary of Health and Human Services to: (1) identify preventive programs and practices to promote the safety and security of food; (2) promulgate regulations on sanitary food transportation practices; (3) develop a policy to manage the risk of food allergy and anaphylaxis in schools and early childhood education programs; (4) allocate inspection resources based on the risk profile of food facilities or food; (5) recognize bodies that accredit food testing laboratories; and (6) improve the capacity of the Secretary to track and trace raw agricultural commodities. The Bill directs the Secretary to assess and collect fees related to: (1) food facility reinspection; (2) food recalls; and (3) the voluntary qualified importer program. If S. 510 is passed it would then go to a conference committee made up of members of both Houses of Congress and a unified Bill would then be presented for a final vote.

On November 30, 2009, Senator Dianne Feinstein (D-CA) introduced S. 2819, the Processed Food Safety Act of 2009. The bill would amend the Poultry Products Inspection Act, the Federal Meat Inspection Act, and the Federal Food, Drug, and Cosmetic Act to require processors of food products to certify to the applicable Secretary that processed food products are not adulterated. S. 2819 would prohibit the sale of any processed poultry, meat or FDA-regulated food that has not either undergone a pathogen reduction treatment, or been certified to contain no verifiable traces of pathogens. The Bill has been referred to the Committee on Agriculture, Nutrition, and Forestry for consideration.

TRADE SHOWS

Q Laboratories, Inc. will have representatives at the following trade show in the upcoming months:

- Ohio Association of Meat Processors (OAMP) Convention, March 19-20, Columbus, OH;