

WHAT'S NEW AT Q

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An ISO/IEC 17025 Accredited Laboratory

FROM THE PRESIDENT'S DESK



A recent report issued by the USDA's Economic Research Service estimates that foodborne illness costs Americans approximately \$15.6 billion each year. The numbers were based on the fifteen most common pathogens, which account for 95% of foodborne illnesses. Costs include medical care, lost wages and continued health care to improve the condition.

The huge dollars involved puts into perspective the impact we can have on people's lives. And this looks only at financial impact, and does not take into account the quality of life issues impacted by foodborne illness. At Q Laboratories, Inc. we try to continually impart to our analysts the gravity of the work they are performing and that what they do potentially has an effect on their families and friends as well as consumers all over the world.

David G. Goins

David G. Goins, President

NEW AGENCY

Senator Richard Durbin (D-IL) introduced a bill (S.287) that would establish a single federal agency, called the Food Safety Administration, essentially removing the food safety responsibility from the FDA, USDA and the 13 other federal agencies currently tasked with monitoring the nation's food safety. Rep. Rosa DeLauro (D-CT) introduced the corresponding bill in the House of Representatives. The single-agency concept has been presented in the past yet has never gained momentum. However, President Obama included a similar single-agency solution in his recently released Fiscal 2016 budget proposal, so there may be a more concerted effort this time. Proponents of the single-agency concept argue that consolidating the oversight of food safety would add efficiency and save costs. Opponents worry that an agency with such powerful oversight abilities would increase already burdensome regulations and drive up the costs of manufacturing food products. The bill is currently in committee in each house of Congress.

MEET THE Q LABORATORIES' STAFF

Michael Baim, PhD., has joined Q Laboratories as **Chemistry Laboratory Supervisor**.

Michael will be responsible for the everyday operations of the Pharmaceutical & Food Chemistry labs, including analyst training, technology upgrades, client outreach and supervising of personnel. Michael previously served as Vice President, Research and Development at Perrigo Company-Nutritionals Division; Director, Analytical and Development Sciences at Mead Johnson Nutrition; and Director, Analytical Resources and General Manager., Medallion Laboratories for General Mills, Inc. Michael has a PhD. in Analytical Chemistry from Washington State University where he was an American Chemical Society Analytical Research Fellow.



NUTRITIONAL INFORMATION RULES

In November 2014, the FDA released rules mandating that chain restaurants, similar retail food establishments and vending machines display certain nutritional information so consumers can make more informed decisions regarding the food they consume. Chain Restaurants and similar establishments must post Calorie information about the foods they sell on their menus and/or menu boards, but also must provide, upon consumer request, written nutrition information about total calories, total fat, calories from fat, saturated fat, trans fat, cholesterol, sodium, total carbohydrates, fiber, sugars and protein. The rule applies to restaurants and similar retail food establishments if they are part of a chain of 20 or more locations, doing business under the same name, and offering for sale substantially the same menu items. A restaurant or similar retail food establishment is generally defined as a retail establishment that offers for sale restaurant-type food, which is generally defined as food that is usually eaten on the premises of the establishment, while walking away, or soon after arriving at another location.

Establishments have until December 2015 to comply with the rule.

The vending machine rule requires operators who own or operate 20 or more vending machines or, bulk vending machines (e.g., gumball machines, mixed nut machines), to disclose calorie information for food sold from vending machines. Calorie information may be placed on a sign (e.g., small placard, sticker, poster) near the article of food or selection button. Vending machine operators have until November 2016 to comply with the rule.

MicroVal

Q Laboratories, Inc. Microbiology Research and Development Laboratory Supervisor Erin Crowley has been appointed to the MicroVal Technical Committee. The Technical Committee is responsible for governing the validation studies performed through MicroVal, including, approval of the technical protocol for the validation studies, evaluation of the results of the validation studies, request for consideration of matrix extensions and/or inclusion of data from other studies, including from studies done under schemes other than MicroVal. MicroVal is a European certification organization for the validation and approval of alternative methods for the microbiological analysis of foods, animal feeding stuffs, beverages and food environmental samples.

TRADE SHOWS

Q Laboratories, Inc. will have representatives at the following industry events in the upcoming months:

- ▶ **Ohio Association of Meat Processors (OAMP) Convention**, March 20 - 21, Columbus, OH;
- ▶ **Ingredient Marketplace**, April 7-9, Orlando, FL; (Booth# 611)
- ▶ **Petfood Forum** April 27-30, Kansas City, MO; (Booth #814)
- ▶ **Food Safety Summit Expo and Conference** April 28 - April 30, Baltimore, MD; (Booth #807)
- ▶ **Ohio Valley Institute of Food Technologists (OVIFT)** April 30, West Chester, OH;