

# WHAT'S NEW AT Q

The Official Newsletter of Q Laboratories, Inc.

May 2014  
VOLUME XV ISSUE 1A

An ISO/IEC 17025 Accredited Laboratory

## FROM THE PRESIDENT'S DESK



*Q Laboratories, Inc. has been named one of the 55 fastest growing companies in Greater Cincinnati by the Cincinnati Business Courier. We also have a chance to be named the fastest growing company in our revenue group at the "Fast 55" Luncheon in June. Whenever the topic of our continued growth comes up, people often ask to what do I attribute this growth*

*and success. My immediate response is always our success is a reflection of our outstanding staff. We are fortunate to have outstanding people in our management group as well as many very talented microbiologists and chemists working in our laboratories. But when people inquire what is about our business plan that makes us successful, I always have to reply that it is our emphasis on service that separates us from some of our competitors. We believe that delivering test results is only a portion of our responsibility to our clients. Helping them understand and interpret the results and apply it to their particular situation is also a task we take very seriously. A result is only usable if you know what to do with it, and we try to make every effort to assure the results we provide present a clear picture for the client. But at the end of the day, I am certain what has spurred our success is a combination of factors. We only know one way to do business and thus far that has worked. That being said, we will never stop trying to improve the service or the science we provide to our clients.*

*David G. Goins*

David G. Goins, President

## GUIDANCE

USDA-FSIS has published a guidance document entitled, "Allergens and Ingredients of Public Health Concern: Identification, Prevention and Control, and Declaration through Labeling." The purpose of the document is to provide, "recommendations for identifying hazards when conducting a hazard analysis and to prevent and control hazards through hazard analysis and critical control point (HACCP) plans or Sanitation standard operating procedures (SOPs) or other prerequisite programs with respect to allergens and other ingredients of public health concern. The emphasis of the guidelines presented in this document is on meat and poultry products."

## MEET THE Q LABORATORIES STAFF

August Smithmeyer has been named Microbiology Group Leader-Pharma for Q Laboratories, Inc. August is responsible for monitoring and optimizing sample flow through for all pharma, cosmetic, OTC and health and beauty care industry samples processed by the Microbiology Lab. He also administers analyst training and scheduling and serves as a point of contact for pharma industry clients. August has worked as a Microbiology Analyst at Q Laboratories since 2010.



## IAFP PRESENTATION

Q Laboratories, Inc. Microbiology R&D Laboratory Supervisor, Erin Crowley will be one of the presenters at a workshop during the upcoming International Association for Food Protection (IAFP) Annual Meeting in Indianapolis on Saturday, August 2nd. The workshop is entitled, "Addressing the Challenges of Adopting Molecular Methods in Food Safety Laboratories," and will address, common challenges in the adoption of molecular methods in the food industry, including requirements for best lab practices for the performance of PCR and tackling the questions of matrix effects due to inhibition from insufficient sample preparation, general requirements for microbiological testing laboratories and infrastructure needs for PCR laboratories. Additionally topics such as equipment, controls, personnel training and performance characteristics of PCR methods will be covered. Erin's portion of the presentation is, "Common Pitfalls Interfering with Successful Adoption of PCR Technologies in Food Laboratories." If you are attending the IAFP meeting, make sure to attend this workshop.

## FSMA STRATEGY

The FDA has released the document, "Operational Strategy for Implementing the FDA Food Safety Modernization Act (FSMA)." According to the document, "(t)his strategy document is intended to guide the next phase of FSMA implementation by outlining broadly the drivers of change in FDA's approach to food safety and the operational strategy for implementing that change, as mandated and empowered by FSMA. The appendix provides guiding principles for how the strategy can be implemented with respect to food and feed facilities, produce safety standards, and import oversight. This document will guide the work of teams responsible for developing the specific strategies, capacity building, training, and operational plans needed to implement FSMA in these areas. It also provides the basis for dialogue with FDA's government partners and other stakeholders concerning implementation of the FSMA rules." The new approach and operational strategy for FDA's food safety program and implementation of FSMA includes these elements: Advancing Public Health, Leveraging and Collaborating and Strategic and Risk-Based Industry Oversight. The document also includes a listing of Guiding Principles for FSMA including: Guiding Principles for Implementation in Food and Feed Facilities, Implementation of Produce Safety Standards and Implementation of FSMA's New Import System.

## TRADE SHOWS

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

- ▶ **National Restaurant Association Expo**, May 17-20, Chicago (Booth# 5450)
- ▶ **Ingredient Marketplace**, June 2-3, New York, NY; (Booth# 332)
- ▶ **IFT Annual Meeting and Expo**, June 21-24, New Orleans; (Booth# 1803)
- ▶ **IAFP 2013 Annual Meeting**, August 3-6, Indianapolis; (Booth# 504)