

WHAT'S NEW AT Q

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An ISO/IEC 17025 Accredited Laboratory

FROM THE PRESIDENT'S DESK



The two recent ice cream recalls due to contaminated product remind us of the old maxim, "an ounce of prevention is worth a pound of cure." One of the companies subsequently found multiple locations of listeria contamination in their production while the other found *Listeria* on the spout of their pint-filling machine. Without speculating on what due diligence either

of these companies performed prior to their products becoming contaminated, these instances remind us of the importance of developing a thorough, risk based environmental monitoring program in all food manufacturing facilities. Locating and eliminating the source of the contamination is infinitely less expensive than recalling millions of dollars' worth of product (hence the ounce vs. pound maxim). Admittedly, an environmental monitoring program, no matter how comprehensive, does not guarantee your products are safe from contamination, but it certainly provides some peace of mind that the facility is clean and therefore, is less likely to contaminate products. Q Laboratories, Inc. can help you set up and execute an effective environmental monitoring program to help assure your facility is free from potential foodborne contamination.

David G. Goins

David G. Goins, President

FAST 55

For the second year in a row, Q Laboratories, Inc. has been named one of the 55 Fastest growing privately owned companies in the Greater Cincinnati Region by the Cincinnati Business Courier.

MEET THE Q LABORATORIES STAFF

Matthew Lemp has been hired as Chemistry Laboratory Group Leader at Q Laboratories, Inc. Inc. Matthew will be responsible for sample flow through in the Chemistry Lab and will also have a role in analyst training and scheduling, new client development and expanding lab capabilities. Matthew has a B.S. in Chemistry from Xavier University.



RESTAURANT NUTRITION

The FDA has released a *Guidance for Industry: Nutrition Labeling of Standard Menu Items in Restaurants and Similar Retail Food Establishments; Small Entity Compliance Guide*, to help put into plain language the requirements of the rule that goes into effect on December 1, 2015 for restaurants with 20 or more locations. There is very good information in the Guidance including what nutrition information for a standard menu item must be available in written form at restaurants. The list includes: Total calories, Calories from fat, Total fat, Saturated fat, Trans fat, Cholesterol, Sodium, Total Carbohydrates, Dietary fiber, Sugars and Protein.

FOOD ILLNESS STUDY

In February, the Interagency Food Safety Analytics Collaboration (IFSAC).released a report entitled, *Foodborne Illness Source Attribution Estimates for Salmonella, Escherichia coli 0157 Listeria monocytogenes and Campylobacter using Outbreak Surveillance Data*. Formed in 2011, the IFSAC is a collaboration between the CDC, USDA-FSIS and the FDA. According to the CDC website, "the goal of this collaboration is to improve coordination of federal food safety analytic efforts and address cross-cutting priorities for food safety data collection, analysis, and use. Projects and studies aim to identify foods that are important sources of illnesses. The current focus of IFSAC's activities is foodborne illness source attribution, defined as the process of estimating the most common food sources responsible for specific foodborne illnesses."

The focus of the report is Foodborne Illness Source Attribution, which is an estimation of the percentage of foodborne illnesses associated with specific foods. Some findings of the report include: The majority of *E. coli* illness came from beef and vegetable row crops. *Campylobacter* was caused by largely dairy and chicken. *Listeria* is mostly caused by fruit and dairy and *Salmonella* poisoning was attributed to seeded vegetables, eggs, fruit, chicken, sprouts, beef and pork.

ALLERGENS

According to data from the *Stericycle Recall Index*, undeclared allergens accounted for 50% of FDA recalls and 83% of USDA recalls in the 4th Quarter of 2014. FDA data indicates the most common products recalled for undeclared allergens are, bakery products, snack foods, candy, dairy foods and dressings, while the most common allergens causing recalls are milk, wheat and soy.

SALMONELLA AND CAMPY

In January, the USDA-FSIS proposed new federal standards to reduce the occurrence of Salmonella and Campylobacter in ground chicken, raw chicken breasts, legs and wings and turkey products. USDA is proposing a maximum acceptable percent positive performance standard for raw chicken parts of 15.4 percent for salmonella and 7.7 percent for campylobacter.

SHELF-LIFE

If you need data to determine/verify the "best if used by", "sell by" or expiration date on your products, contact an analyst from the Q Laboratories, Inc. Microbiology Food Laboratory who can help you design a study that provides this valuable and necessary data.

TRADE SHOWS

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

- ▶ **National Restaurant Association Expo**, May 16-19, Chicago (Booth# 6582)
- ▶ **IFT Annual Meeting and Expo**, July 11-14, Chicago; (Booth# 1863)
- ▶ **IAFP 2015 Annual Meeting**, July 25-28, Portland, OR; (Booth# 322)