

WHAT'S NEW AT Q

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An ISO/IEC 17025 Accredited Laboratory

FROM THE COO'S DESK



You may have noticed above my head here and on my signature line below that my title has changed. In all previous issues of this newsletter I have been identified as President. Q Laboratories, Inc. has enjoyed steady, rapid growth over the past decade or so and we are continually making changes to accommodate that growth while at the same time expanding.

and optimizing the services we provide. With that in mind, I have brought on board Mr. Jeff Rowe as the new President and CEO of Q Laboratories, Inc. Jeff has a tremendous amount of experience running large, very successful companies and his business acumen will help us maintain the level of excellence we have come to demand, even as we continue to grow. I have transitioned into the position of Chief Operations Officer, overseeing the day-to-day function of all our laboratories. As owner of the company I have always had to manage the business side of things first and did not have time to spend providing hands-on management of the laboratories, although I am a Chemist by trade. I have hired Jeff to manage the business side of things and allow me to get involved directly with laboratory activities. While this represents a significant change, one thing has not changed and that is our unwavering commitment to providing our clients with the highest level of customer service combined with cutting-edge scientific capabilities. I believe bringing Jeff on and subsequently assuming this new role for myself will only help to improve the services we provide.

David G. Goins

David G. Goins, COO

IN THE ZONE

With implementation of the Food Safety Modernization Act, it is more important than ever to have a thorough, robust Environmental Monitoring (EM) program. Effective design of your EM program is essential to both minimizing your risk of contamination, as well as meeting regulatory requirements. A common method for designing a EM program is the Zone Concept, whereby you divide your facility into four zones and determine the sampling and testing strategy for each zone individually. This strategy includes frequency of sampling, analytes, sample volume and significance of results. Zone 1 includes areas that may come in direct contact with your products during manufacturing. These include fillers, containers, racks and slicers. Zone 2 encompasses areas directly adjacent to Zone 1, which therefore present the risk of transferring contamination into Zone 1 and possibly direct contact with products. These sites include external areas of packaging equipment, control panels, switches and refrigeration units. Zone 3 includes non-product contact sites adjacent to Zone 2, that are still within the protected area of the facility, including floors, walls, ceilings, floor mats, drains, brooms/mops/squeegees, phones, forklifts, drains and wheels. Areas outside the processing areas such as hallways, loading docks, locker rooms, and employee break areas constitute Zone 4.

NEW APPOINTMENTS

August Smithmeyer has been promoted to Microbiology-Pharma Laboratory Supervisor at Q Laboratories, Inc. August will oversee the day-to-day operation of the Micro-Pharma lab including maintaining training levels and analyst excellence. He will also be tasked with identifying new avenues of revenue by acquisition of new technology and capabilities or by identifying new potential markets. August has previously served as Microbiologist and Microbiology-Pharma Laboratory Group Leader at Q Laboratories, Inc.

Holly Hubble has been named Microbiology-Pharma Laboratory Group Leader at Q Laboratories, Inc. Holly will be tasked with maintaining sample flow through in the lab, assuring turn-around times meet expectations, as well as communicating sample status to clients. She will also assist with workforce scheduling and quality compliance. Holly moves from her role as Microbiologist II to her current Group Leader position.

Michelle Kelly has been appointed Vice President of Sales and Marketing at Q Laboratories, Inc. Michelle is in her 13th year at the lab where she has served as Microbiologist, Microbiology Laboratory Supervisor and Microbiology-Pharma Laboratory Supervisor. In her new role, Michelle will manage the Customer Service, Sales, and Marketing Departments at Q Laboratories, Inc.

3-DAY YEAST AND MOLD RESULTS

Q Laboratories, Inc. is excited to now offer our clients minimal turn-around times for their Yeast and Mold testing. Utilizing the Biomerieux TEMPO[®] YM Assay, results that used to take five days can now be turned around in three. TEMPO[®] YM is an official AOAC Research Institute Performance Tested Method for numerous matrices including, cheese, yogurt, almonds, apple juice and various dry ingredients. If your product(s) have not been validated on the TEMPO[®] YM, Q Laboratories, Inc. can perform a brief validation study to demonstrate proficiency of the assay for your particular product type(s). The TEMPO[®] YM provides a total yeast and mold count and cannot differentiate between the yeast and mold individual counts. Call Q Laboratories, Inc. today to discover how this innovative technology can be utilized to get your products and raw materials tested and out the door faster than ever before.

TRADE SHOWS

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

- ▶ **Ohio Association of Meat Processors (OAMP) Convention**, February 24 - 25, Columbus, OH; **(Booth #103)**
- ▶ **Petfood Forum** April 3-5, Kansas City, MO; **(Booth #118)**
- ▶ **Ingredient Marketplace**, April 19-20, Orlando, FL; **(Booth# O44)**
- ▶ **Ohio Valley Institute of Food Technologists (OVIFT)** April 27, West Chester, OH;

IT'S EASY BEING GREEN

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