WHAT'S NEW AT Q

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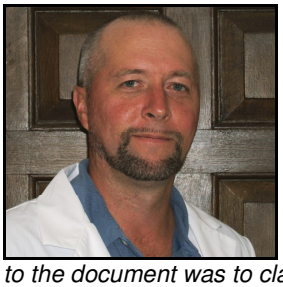
An ISO/IEC 17025 Accredited Laboratory

FROM THE PRESIDENT'S DESK



The USDA-FSIS recently issued a Compliance Guideline entitled, "Establishment Guidance for the Selection of a Commercial or Private Microbiological Testing Laboratory." This is a revised version of the document originally released in March 2012. The revision was the result of comments received by industry stakeholders. One of the revisions made to the document was to clarify that laboratories that meet ISO 17025 accreditation would also meet the guidelines provided by FSIS in the guidance document. As you can see here right above my head, Q Laboratories, Inc. is ISO 17025 Accredited so we meet (or exceed) the recommendations provided by the USDA-FSIS for choosing a laboratory to perform microbiological analysis on your products. Another update to the guidance required the USDA-FSIS to compile a list of methods that have been externally validated for the detection of foodborne pathogens. Q Laboratories, Inc. can perform several of the methods on this list, including methods for all the major pathogens. Guidelines for Laboratory Proficiency testing were also added as well as a recommendation that all pathogen testing be performed at a third-party lab or in a facility segregated from manufacturing areas.

David G. Goins

David G. Goins, President

RFR

In May, the FDA released the third annual Reportable Food Registry (RFR). The RFR is the collection of data gathered for any article of food/feed for which there is a reasonable probability that the use of, or exposure to, such article of food will cause serious adverse health consequences or death to humans or animals. Members of the food industry are required, and public health officials are encouraged to report these incidences to the FDA. This document covers the period of September 8, 2011 – September 7, 2012. Undeclared allergens (85 reports), Salmonella (63 reports) and Listeria (48 reports) were the three most frequently reported food safety incidences, with produce being the most common product-type reported.

FSMA REPORT

In May 2013, the Secretary of the U.S. Department of Health and Human Services (which includes FDA) submitted to the U.S. Congress a report entitled "Report to Congress on Building Capacity to Implement the FDA Food Safety and Modernization Act (FSMA)." As directed by FSMA Section 110(a)(1), this is a, "comprehensive report that identifies programs and practices that are intended to promote the safety and supply chain security of food and prevent outbreaks of foodborne illness and other food-related hazards that can be addressed through preventive activities." The report provides a summary of FSMA implementation activities that have taken place thus far, and indicates additional actions the FDA plans to perform in the future to further comply with FSMA.

HARPC

A requirement of the Food Safety and Modernization Act (FSMA) is amending cGMPs for food products to include Hazard Analysis and Risk-Based Preventive Controls for Human Food (HARPC). According to an FDA Fact-Sheet, the proposed HARPC rule, "focuses on preventing problems that can cause foodborne illness. The proposed rule would apply to many domestic and foreign firms that manufacture, process, pack or hold human food. These firms would be required to have written plans that identify hazards, specify the steps that will be put in place to minimize or prevent those hazards, identify monitoring procedures and record monitoring results and specify what actions will be taken to correct problems that arise. FDA would evaluate the plans and continue to inspect facilities to make sure the plans are being implemented properly. "The rule has two major features. First, it contains new provisions requiring hazard analysis and risk-based preventive controls. Second, it would revise the existing Current Good Manufacturing Practice (CGMP) requirements found in 21 CFR Part 110. The new preventive control requirements and the modified CGMPs would be placed in a new Part 117, "Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food." In general, with some exceptions, the new preventive control provisions would apply to facilities that are required to register with FDA under FDA's current food facility registration regulations. Facilities that are required to register include manufacturers, processors, warehouses, storage tanks and grain elevators." Facilities with an already compliant HACCP system are well on their way to complying with the requirements under HARPC, but there are some subtle differences. Also, this regulation only applies to companies under the regulatory control of the FDA. Companies regulated by the USDA (meat, poultry, egg products, etc.) do not have to comply with HARPC standards. There are other companies exempt from the rule and those exemptions are spelled out in the text of the regulation. The FDA is accepting comments on the proposed rule until September 16, 2013.

MEET THE Q LABORATORIES' STAFF

Bryan Wirthwine has been named Chemistry Group Leader-Food at Q Laboratories, Inc. Bryan's responsibilities will include monitoring sample flow-through for all food, beverage, ingredient and flavoring samples analyzed in the Chemistry Lab, as well as meeting compliance requirements, over-seeing analyst training in food analytical methodologies and helping clients interpret results. Bryan is a graduate of Ohio Dominican University and has been with Q Laboratories, Inc. since 2010.

TRADE SHOWS

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

- **AOAC Annual Meeting and Expo, August 25-27, Chicago; (Booth# 404)**

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