

WHAT'S NEW AT

The Official Newsletter of Q Laboratories, Inc.

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An ISO/IEC 17025 Accredited Laboratory

Celebrating 50 Years of Scientific Excellence and Service

FROM THE PRESIDENT'S DESK



In the alphabet soup confronting food companies nowadays, it is very easy to get lost in the muddle. FSMA, HACCP, SQF, GFSI, HARPC, PCQI, etc. It can be very confusing trying to wade through the morass and ensure you are meeting all the regulations and recommendations. Our goal at Q Laboratories, Inc. is to take some of the stress out of the process by serving

as a dependable partner for our clients. By providing worry-free microbiology and analytical chemistry services, we can offer peace-of-mind by removing one more concern from your list. You have enough things to worry about, finding a reliable lab to help you in your quality control and regulatory compliance efforts should not be one of them. We pride ourselves on offering a level of service to our clients that enables them to focus on their internal processes and continue to produce safe, high-quality products.

David G. Goins

David G. Goins, President

NEW APPOINTMENTS

Bryan Wirthwine, has been named Chemistry Laboratory Supervisor at Q Laboratories, Inc. Bryan will oversee the everyday operation of the Chemistry Lab including analyst training and workflow. Bryan previously served as Analytical R&D Lab Supervisor for Q Laboratories, Inc.

Sarah Stolze has been appointed Customer Relations Director at Q Laboratories, Inc. She will be responsible for coordinating all incoming phone calls and requests for information and providing pricing and sampling supplies to clients.

David Isfort, has been promoted to Microbiology Group Leader-Food at Q Laboratories, Inc. David will assist the Lab Supervisor in maintaining adequate analyst training and keeping clients apprised of sample status, as well as monitoring sample flow-through.

COMPLIANCE

September 19, 2016 marked the compliance date for the first three foundational rules of the Food Safety Modernization Act (FSMA). As of that date, larger, human food-producing facilities must meet preventive controls and modernized Current Good Manufacturing Practice requirements (cGMPs) while larger, animal food facilities must meet cGMPs. The human and animal food rules have staggered compliance dates, with animal food businesses as well as smaller producers of human foods having additional time to meet the preventive controls standards.

IT'S EASY BEING GREEN

If you want to receive this newsletter via email, send an email to mg@qlaboratories.com with "EMAIL ONLY" in the subject line.

GUIDANCE

In August, the FDA released a, "Draft Guidance for Industry: Hazard Analysis and Risk-Based Preventive Controls for Human Food (PCHF)." This document addresses Federal Regulation 21 CFR Part 117 entitled, *Current Good Manufacturing Practice, Hazard Analysis, and Risk Based Preventive Controls for Human Food.* This represents two of the rules that recently went into effect for large producers of human food products. The document instructs human food producers that, "(e)stablishing risk-based preventive controls enables you to apply a proactive and systematic approach to your food safety program through the establishment of preventive controls designed to protect your food, and the consumer, from biological, chemical (including radiological), and physical hazards. Risk-based preventive controls will not give you a "zero-risk" system for manufacturing, processing, packing, and holding food; rather, risk-based preventive controls are designed to minimize the risk of known or reasonably foreseeable food safety hazards that may cause illness or injury if they are present in the products you produce." The guidance is 185 pages long, divided into fourteen chapters and addresses all seven subparts (A-G) of Part 117. The information provided is intended to help companies comply with the following specific PCHF requirements: a written food safety plan, preventive controls, monitoring, corrective actions, verification and associated records.

ANIMAL FOOD

Another stipulation of FSMA that was implemented in September was the establishment of cGMPs for Animal Food. This represents the FDA's first approach to GMPs for non-human food products. As part of these cGMPs, the FDA has finalized baseline GMP standards for producing safe animal food that take into consideration the unique aspects of the animal food industry and provide flexibility for the wide diversity in types of animal food facilities. The text of the GMP requirement states, "(t)he successful implementation of food safety initiatives in a plant, including these cGMPs, depends on management's commitment to providing direction and oversight over plant operations. Animal food safety is best achieved by developing and implementing a system of procedures, practices, and checkpoints that are designed to produce safe animal food. The role of management in developing, implementing, and enforcing the use of these procedures and practices will be critical to the success of the plant's animal food safety system. The cGMPs include requirements that set the expectation for management's oversight of plant operations (and) must ensure that the cGMP requirements are followed for all animal food manufacturing, processing, packing, and holding operations."

TRADE SHOWS

Q Laboratories, Inc. will be exhibiting at the following industry events in the upcoming months:

► **Food Safety Consortium**

December 7-8, Schaumburg, IL; (Booth# 202)