

WHAT'S NEW AT

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An ISO/IEC 17025 Accredited Laboratory

Celebrating 50 Years of Scientific Excellence and Service

FROM THE PRESIDENT'S DESK



I am a big believer in the concepts "know what I don't know" and, "if I think I am the smartest person in the room, I need to find another room." What I mean by this is myself and the entire staff here at Q Laboratories, Inc. try to maintain a very healthy thirst for knowledge. We are constantly on the lookout for opportunities to access information and people that

can make us better scientists, better business people and better citizens. One way we try to accomplish this is by having monthly Professional Development sessions that address individual and team improvement through bringing in outside speakers and consultants as well as viewing and discussing "Ted Talks" and sharing knowledge among our staff via presentations by different members of our team. I believe one of our strengths as an organization is a passion to improve both individually and as an organization. While we may be pleased with our success we are never satisfied. We are committed to staying ahead of the curve in scientific innovation, cutting-edge technology and state-of-the-art business operations.

David G. Goins

David G. Goins, President

SALMONELLA AND CAMPYLOBACTER

In February, the USDA-FSIS finalized new federal standards to reduce Salmonella and Campylobacter in ground chicken, raw chicken breasts, legs, and wings and turkey products. The FSIS believes implementation of these new standards can eliminate up to 50,000 food-borne illnesses annually caused by the two pathogens. According to a USDA Press Release, "(a)s part of this move to make chicken and turkey items that Americans frequently purchase safer to eat, FSIS has also updated its microbial testing schedule at poultry facilities and will soon begin posting more information online about individual companies' food safety performance." For chicken parts, ground chicken, and ground turkey, FSIS is finalizing a pathogen reduction performance standard designed to achieve at least a 30% reduction in illnesses from Salmonella. For chicken parts and ground chicken, FSIS is finalizing a pathogen reduction performance standard designed to achieve at least a 32% reduction in illnesses from Campylobacter. Because FSIS has found the prevalence for Campylobacter in ground turkey to be already low, the reduction for this product is estimated to be 19%. FSIS uses pathogen reduction performance standards to assess the food safety performance of establishments that prepare meat and poultry products.

IT'S EASY BEING GREEN

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

FSMA ACTIVITY

In April, the FDA released another final rule as part of the Food Safety Modernization Act (FSMA), addressing the transporting of food. According to the FDA, "(t)he rule will require those involved in transporting human and animal food by motor or rail vehicle to follow recognized best practices for sanitary transportation, such as properly refrigerating food, adequately cleaning vehicles between loads and properly protecting food during transportation." The objective of the FSMA is to address food safety at all points in the food supply chain. The new rule implements the Sanitary Food Transportation Act of 2005 (SFTA) as well as the requirement in section 111 of FSMA that instructed FDA to issue SFTA regulations. The rule applies to food transported within the United States by motor or rail vehicle, whether or not the food is offered for or enters interstate commerce. Shippers, loaders, carriers and receivers engaged in transportation operations of food imported by motor or rail vehicle and consumed or distributed in the United States are also subject to the final rule.

One way of demonstrating the adequate cleaning of vehicles used to transport food is to perform environmental analysis of the vehicle using sponges/swabs. This can be done immediately after the sanitation process and/or periodically to assure the vehicle is free of high bacterial loads and particular pathogens such as Listeria and Salmonella. Environmental testing can also assure that certain allergen ingredients are not present when switching from one product type to another. Large companies have until April 5, 2017 to comply with the new rule. Small businesses have until April 2018 to comply. Contact Q Laboratories to discuss implementing an environmental program for your transportation vehicles.

RESTAURANT RULE DELAY

The FDA has delayed the implementation of the new nutritional information rules for restaurants that was scheduled to go into effect on December 1, 2016. In the spending bill passed by Congress on December 2015, the implementation date was indefinitely delayed. The rules were originally included in the Affordable Care Act in 2010 and the specific provisions of the rule were published in 2014. However, industry is still awaiting an FDA issued Guidance Document detailing compliance information, which is expected to precede the official implementation date.

TRADE SHOWS

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

- ▶ **National Restaurant Association Show**
May 21 - 24, Chicago; (Booth# 3798)
- ▶ **IFT Annual Meeting and EXPO**
July 17-19, Chicago; (Booth #4614)
- ▶ **IAFP Annual Meeting,**
July 31-August 2, St. Louis, MO; (Booth# 1230)