Spring 2009



QMI Newsletter

Good News for Dairy Farmers: Effective Methods for Direct Load Sampling

QMI Composite Bag and Peristaltic Pump

www.qmisystems.com
QMI [®]
Millians and Milli

The FDA and the NCIMS have approved the QMI In-Line Sampler to sample direct load farms (Memo M-I-06-06).

The QMI Sampler is an accurate, safe and user-friendly method of Direct Load Sampling.

Syringe Sampling A Tanker



Syringe sample the tanker truck before the milk has stratified (right after the last milk has been transferred to the truck). The FDA and NCIMS have approved truck sampling under Memo M-I-06-12.

For details on either method, please contact us or visit our website at www.qmisystems.com

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Direct Load Sampling w/a Peristaltic Pump

Controlling Intentional Contamination

Research on Controlling

Intentional Contamination
(written by Chris Thompson)

QMI Exhibit Schedule

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Assuring A Safe Food Supply Requires Control Against Intentional Contamination

Food Defense as Important Now as Ever Before

Suggestion Provided by:

Frank Busta, Director Emeritus and Senior Science Advisor, The National Center for Food Protection and Defense
A Homeland Security Center of Excellence
Professor Emeritus, Food Microbiology and
Emeritus Head of Department of Food Science & Nutrition
University of Minnesota - Twin Cities Campus

The extraordinary impact that an individual could have by intentionally contaminating some segment of the food supply system continues to be demonstrated by recent food contamination recalls. These have been either from naturally-occurring pathogenic bacteria or intentional introduction of materials for economic gain. These events have demonstrated the ease of introduction and widespread effects of contamination in food ingredients.

What can you do to minimize these vulnerabilities and reduce the potential threat to your food system? A good place to start is the FDA initiative called ALERT - http://www.fda.gov/Food/FoodDefense/Training/ALERT - which stands for Assure, Look, Employees, Reports, Threat. In today's world it is important to be ALERT to protect your business.

- **A** How do you **ASSURE** that the supplies and ingredients you use are from safe and secure sources?
- L How do you **LOOK** after the security of the products and ingredients in your facility?
- **E** What do you know about your **EMPLOYEES** and people coming in and out of your facility?
- **R** Could you provide **REPORTS** about the security of your products while under your control?
- **T** What do you do and who do you notify if you have a **THREAT** or issue at your facility, including suspicious behavior?

Visit the website to get more information, order the brochures and make use of the program.

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Improving Food Safety and Defense in the Dairy Transport Industry

Since January 2006, faculty and staff at the University of Kentucky (UK) College of Agriculture have been leading a diverse team of researchers to develop a prototype bulk milk transportation security system. The project was funded by the Department of Homeland Security (DHS) through the National Institute for Hometown Security (NIHS) located in Somerset, Kentucky. Additionally, dairy industry representatives have been working closely with the research and development team to provide input on the system.

The system has been developed to provide enhanced security, accountability and improved recordkeeping for the dairy industry. Dairy industry collaborators represent milk transportation companies, milk marketing agencies, processors and tanker manufacturers and distributors. Their participation has ensured the prototype system provides beneficial information for all users and that it has practical application in our current milk transportation protocols.

This practical transport security system offers:

- Higher level of accountability
- Increased security
- Unprecedented data collection capabilities
- Improved scheduling and logistics
- Ability to track specific farm attributes
- Ability to provide forward and backward traceability

How does it work?

The integrated security and data collection system consists of three parts:

A data server for storing information on bulk milk transport activities A mobile handheld computer that allows the user to input data and to access up-to-date information

A computer processor installed on the tanker to operate the tank monitoring system (TMS)



Concerns about intentional contamination have allowed us to introduce the QMI Tamper Evident Device



To learn more about this Study, please contact:

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QMI is exhibiting at the following shows this year:

Society for Industrial Microbiology (SIM)
 31st Symposium on Biotechnology for Fuels and Chemicals

InterContinental San Francisco Hotel May 3 - 5, 2009 Booth #: 0019

• 42nd Annual Convention of the American Association of Bovine Practitioners

Sept. 10-12, 2009 - Omaha, Nebraska

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