



# AQA International Newsletter

Volume IV, Issue VIII

August 1, 2008

## Inside this issue:

- Featured Client: 1  
United Performance Metals
- Did You Know: 1  
OHSAS 18001
- Internationally Speaking: 1
- Technical Tip: 2  
ISO 22000:2005
- Training Schedule: 2
- Who To Contact: 2

## AQA International News Flash



AQA is in the currently in the process of updating our website.

We have had great feedback from our internal and external customer base and will be using these suggestions as opportunities for improvement.

Some expected changes will include: a secure payment site, new standards updates, industry updates, training information and overall improvements on navigation.

We will provide updates as they become available.

## Featured Client

On January 1st of 2008 Ferguson Metals and AIM International UNITED to create a stronger, broader company designed to better serve specialty metal users - United Performance Metals. With a combined history of over 39 years in the business, these two companies deliver customers a comprehensive offering of products and services delivered to the highest quality standards.

United Performance Metals is a leading provider of specialty stainless steels, nickel alloys and cobalt alloys. A subsidiary of parent company O'Neal Steel, United Performance Metals represents the blending of two successful specialty metals service centers, Ferguson Metals and AIM International. The company services a customer base that



spans the globe and includes applications in nearly every industry including aerospace, automotive, home goods, energy, petro-chemical and medical to name just a few. In-house processing capabilities allow the company to deliver its products in coil, strip or sheet forms to its customers' specific requirements.

United Performance Metals is a customer-centric organization with a strong belief in delivering value to all of its stakeholders. The company basis its customer service philosophy around three basic tenants that include quality, availability and knowledge. The company also has a strong belief in respect for the individual—whether it is a customer, employee or member of the community. Employees are provided opportunities for on-going education that is directed towards not only

increasing their performance on-the-job, but also their personal well-being.

United Performance Metals is an ISO/AS9100 registered organization and has adopted Lean Manufacturing as a primary methodology to sustain continuous improvement efforts.

United Performance Metals is located in Hamilton, Ohio with additional facilities in California and China. For more information visit [www.upmet.com](http://www.upmet.com) or call 1.888.282.3292.

## Internationally Speaking....

AQA International is pleased to announce that the AQA Korea office has obtained "Mature Office" status. Mature Office status means that the office has demonstrated a high level of professionalism and confidence in their work. AQA Korea's office in Seoul offers ISO9001, ISO14001, OHSAS18001 and ISO/TS16949 certification services to its clients in Korea. Congratulations to Mr. LEE, JONG SUN and his dedicated staff.



## Did You Know?

OHSAS 18001 is the internationally recognized assessment specification for occupational health and safety management systems. It was developed by a leading trade bodies, international standards and certification bodies to address a gap where no third-party certifiable international standard exists.

OHSAS 18001 has been designed to be compatible with ISO 9001 and ISO 14001, to help your organization meet their health and safety obligations in an efficient manner.

AQA is proud to say that we are currently in process of receiving accreditation to OHSAS 18001 through the ANAB.



501 Commerce Drive NE  
Columbia, SC 29223

Phone: 800-281-4384  
Fax: 803-779-8109

Website:  
[www.aqainternational.com](http://www.aqainternational.com)

### Who to Contact at AQA International

If you are wondering who to contact about your certification or services we offer, please feel free to call **800-281-4384**.

**Maureen Secrest**  
Accounting  
Ext. 232

**Jackie Lockett**  
Senior Program Coordinator  
Ext. 223

**Danielle Pope**  
Program Coordinator  
Ext. 229

**Bart Walrath**  
VP of Technical Services  
Ext. 224

**Carl Blazik**  
Chief Technical Officer  
Ext. 222

**Jerry Stillinger**  
Regional Office Manager  
Ext. 225

**Robert Starkweather**  
Aerospace Program Manager  
Ext. 230

**Stacey Blazik**  
Business Development  
Manager  
Ext. 240

**Lisa Shaw**  
Business Development  
Specialist  
Ext. 234

## Accessible, Understandable Registration



## Technical Tip.... ISO 22000:2005 Food Safety

ISO takes another step forward towards ensuring the safety of food products for consumers with its new ISO 22005 standard on traceability in the feed and food chain.

You may begin to hear more about food safety management systems which were created to protect the food supply from microbial, chemical and physical hazards or contamination. ISO

22000:2005 describes the handling, preparation, and storage of food in ways that prevent food borne illness. This includes a number of routines that should be followed to avoid potentially severe health hazards.

As we all know, food can transmit disease from person to person, as well as, serve as a growth medium for bacteria that can cause food poisoning. Potential food hazards can include microorganisms, naturally present chemicals, chemicals produced by cooking, environmental contaminants, additives, and pesticides.

ISO understands that while demanding completely safe food is unrealistic, it is possible with a food safety program to reduce potential hazards. For the most part ISO 22000:2005 applies to any licensed food establishment in which, food is grown, raised, cultivated, kept, harvested, produced, manufactured, slaughtered, processed, prepared, packaged, distributed, transported or sold, or is stored or handled for any of those purposes.

The food supply in the United States is one of the safest in the world and most people do not think about food borne illness until they unknowingly consuming contaminated food. The centers for disease control and prevention estimates that each year 76 million cases of food borne illness occur, more than 300,000 persons are hospitalized, and 5,000 die from food borne illness. Though all food has benefits and drawbacks, following food safety guidelines such as ISO 22000:2005 are critical public health functions. The more understanding of food safety in general, the better equipped we will be to make appropriate decisions.

If you would like more information about ISO 22000:2005 and how it may apply to your organization, please contact [Stacey Blazik](#).

## Training

Come join us in Columbia, SC for public training courses geared to meet your needs. Flyers and registration forms will be sent out bi-weekly with the course details and requirements.

On-site training is also available for all listed public courses. If this interests you, please contact [Stacey Blazik](#) for a quotation.



Month	Date	Class	Days	Cost per Person
September	3-5	AS 9100 Internal Auditor	3	\$1000
	11	New Standards Overview (ISO 9001:2008, ISO 22000, ISO 27001, ISO 13485)	1	\$200
	15	Effective Management Review Meetings	1	\$200
	22-26	RAB-QSA ISO Lead Auditor	5	\$1600
	30	Informational Internal Process Auditing	1	\$200
October	8-9	ISO Internal Auditor	2	\$595
	13-17	RAB-QSA EMS Lead Auditor	5	\$1600
	21	Lean Practices Informational Forum	1	\$200
	27-28	EMS Internal Auditor	2	\$595
November	3-7	TS Lead Auditor	5	\$1600
	13	Problem Solving Skills	1	\$200
	17-19	TS Internal Auditor	3	\$795
December	8	Finding ROI in Your Management System	1	\$200
	TBD	ISO 13485 Internal Auditing	2	\$695