



As we approach our final days of 2016, we would like to thank our customers, partners and associates for a great year.

Happy Holidays to you and yours, and much success in the new year.

Limits Testing: A Novel Public Health-Based Approach to Using Qualitative Pathogen Detection Methods in a Semi-Quantitative Manner



A current trend gaining traction, called “limits testing,” challenges the paradigm of qualitative detection methods being utilized to test for foodborne pathogens. This article reviews this new food industry trend and its intriguing applications, which may have a strong impact on public health. [Read more >](#)

Continuous Improvement: Animal Welfare Audits



For over 12 years, FSNS C&A has had the good fortune of partnering with Dr. Temple Grandin, who has devoted her life's work to improving the lives of animals raised for food, and supports the place of agriculture in a culture that is losing touch with its roots. See how her advocacy and accomplishments in the field have recently led to her induction into the American Academy of Arts and Sciences. [Read more >](#)

What Is Food Fraud?



Food fraud has been addressed by U.S. food laws dating back to 1784. Often economically motivated—and difficult to detect—food fraud poses a real public health concern. This article covers the real issues surrounding food fraud today, FDA's efforts to combat fraud and how there may be just one universal solution to this problem. [Read more >](#)

Washington Update



While we still don't know what kind of impact the Trump administration will have on food safety activities, we do have an idea on what key legislative items will likely be addressed in December. [Read more >](#)

Food Industry Training - Improve Your Skills in the New Year!

Get off to a good start to the new year by attending food safety training courses at a location near you. Register Today! For a complete list of our 2017 classes, [click here](#).

HACCP Training Course

JAN 24-25 Phoenix, AZ	MAR 28-29 Fresno, CA	APR 25-26 San Antonio, TX	MAY 10-11 Amarillo, TX
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"We are revamping our HACCP program here because of what we learned. It was a very interactive course, and I think that made it more valuable than courses I've taken that are just lecture." -Harris Woolf Almonds, Production Manager

Microbiology and Food Safety Course

FEB 21 San Antonio, TX	MAR 6 Phoenix, AZ
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Implementing the BRC Global Standard for Food Safety—Issue 7

MAY 16-18 San Antonio, TX
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FSPCA Preventive Controls for Human Food

APR 11-13 Fresno, CA

Reshaping Your HACCP Plan With Preventive Controls

FEB 14-16 San Antonio, TX
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APR 4 Los Angeles, CA	APR 18 Dallas, TX
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MAY 2 Fresno, CA

For more information e-mail training@FSNS.com or call 888.525.9788 Ext. 229.

Did you know?

Our commitment to personalized customer service is unsurpassed

- 24/7/365 ISO 17025 and A2LA Accredited Operating Laboratories
- Direct access to your FSNS Lab Manager
- Real-time data access — anytime, anywhere
- Unparalleled customer service

Latest FSNS News!

FSNS Welcomes Robert Brodnick Ph.D., Chief Science Officer

With a diverse life sciences background in both the U.S. Army and private sector, Brodnick's experience with forensic, clinical and R&D laboratory operations, program management, and quality management will help to provide the programmatic vision our customers will benefit from. [Read more >](#)

FSNS Names New Vice President Human Resources

Join us in welcoming Denise D. Sikes, SPHR, SCP, as Vice President, Human Resources. Her background in organizational development, strategic HR planning and team development will be invaluable as we continue our exponential growth across the nation. [Read more >](#)

Joining Forces With the Tortilla Industry Association

FSNS is excited to announce a partnership with the Tortilla Industry Association (TIA), providing over 2600 TIA members with food safety services and educational resources across the U.S. [Read more >](#)

Let's Meet-Up at Our Next Event!

Stop by our booth to learn about food safety services, programs, and new lab openings across the country.

JAN 31 - FEB 1	International Production & Processing Expo Booth B5465 Atlanta, GA
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FEB 7	Southeast Institute of Food Technologies Atlanta, GA
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FEB 7-8	Southwest Meat Association Mid-Year Conference Arlington, TX
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