



## USDA Involvement With Retail Establishments by Gary C. Smith, PhD



The USDA launched a pilot project last year to determine the status of retailers' voluntary adoption of its "FSIS Best Practices Guidance for Controlling *Listeria monocytogenes* in Retail Delicatessens." Learn about the current FSIS directive to conduct in-commerce surveillance activities at retail deli establishments, and what retailers can do to protect public health. [Read more >](#)

## FDA Expectations for Controlling *Listeria monocytogenes* by Keith E. Belk, PhD



While dates for implementation of 21 CFR §117—Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food (the Final Rule)—are approaching, it will be important for FDA-regulated plants that produce RTE and ambient RTE products to also quickly address potential risks associated with *Listeria monocytogenes* contamination. [Read more >](#)

## Presence and Persistence of Salmonella in Dry Conditions by Aaron Pleitner, PhD



This article explores ability that Salmonella has in persisting in dry conditions, which allows for its presence within the food supply. See what factors and conditions have been shown to have an effect on tolerance and viability of Salmonella populations, and what efforts can be taken to mitigate the risk of finished product contamination. [Read more >](#)

## We've launched our new website and we're excited to share it with you!

The site features a fresh look, improved user-experience, and more resources to help you with what you need - whether it is food safety courses, finding a lab close by or discovering our expertise in food testing, auditing or nutritional labeling.

**We invite you to visit [www.FSNS.com](http://www.FSNS.com) and give us your feedback here.**

## Keep up With Industry Changes

FSNS offers comprehensive, certified training courses for food processing and manufacturing personnel. These hands-on courses are taught by the industry's most knowledgeable and experienced technical authorities.

**New for 2017: New courses and locations to better serve you.**

To see detailed course descriptions and all course dates [View Training Schedule and Details Here.](#)

## Register Today!

### HACCP Training Course

**APR  
25-26**

San Antonio, TX

**MAY  
10-11**

Amarillo, TX

**JULY  
17-18**

Boise, ID

**JULY  
27-28**

Dinuba, CA

### Microbiology and Food Safety Course

**APR  
4**

Los Angeles, CA

**APR  
18**

Grand Prairie, TX

**MAY  
2**

Fresno, CA

**JUNE  
16**

Amarillo, TX

### Implementing the BRC Global Standard for Food Safety - Issue 7 / Internal Auditing

**MAY  
16-18**

San Antonio, TX

**JUNE  
27-29**

Columbus, OH

### Reshaping Your HACCP Plan With Preventive Controls

**JUNE  
6-8**

Grand Prairie, TX

**AUG  
22-24**

Columbus, OH

### FSPCA Preventive Controls for Human Food

**APR  
11-13**

Fresno, CA

**MAY  
23-25**

Fort Collins, CO

For more information e-mail [training@FSNS.com](mailto:training@FSNS.com) or call 888.525.9788 Ext. 239

## In the News

### FSNS C&A Appoints Woiwode to Oversee Livestock Audit Services

Join us in welcoming Ruth Woiwode, PhD, Manager of Livestock Audit Services, where she will work toward expanding the company's on-farm audit services. Her expertise in livestock welfare and behavior will be invaluable to our customers. [Read more >](#)

### FSNS Announces 2017 Food Safety Training Schedule

As the leader in food safety services, it's important to continue offering comprehensive, certified training programs and courses that assist personnel in the food industry to meet food safety and quality measures within plants and processes. The course offerings also provide unique access to the food industry's leading technical authorities. [Read more >](#)

### Lab Grand Opening in Boise, Idaho

We now have 11 labs across the country to service our customers – and are excited to be moving into our newest lab in Boise, Idaho. Need more information on the FSNS Boise lab? Contact FSNS at [info@fsns.com](mailto:info@fsns.com) or 888-525-9788.

### Did you know?

...That you can have a customized course taught at your facility?

For more information regarding FSNS hands-on educational programs, email [Training@FSNS.com](mailto:Training@FSNS.com) or call 888-525-9788, ext. 239.

### Meet N' Greet

We've got a full line-up of events in 2017! Come meet us at our booth to hear about our newly opened labs and to discover how our services and programs can help you.

**APR  
4-5**

British Retail Consortium Food Safety of Americas Conference  
Orlando, FL

**APR  
18-21**

Grocery Manufacturers Association (GMA) Science Forum  
Washington, DC

**APR  
23-25**

American Spice Trade Association (ASTA)  
Austin, TX

**APR  
27**

Ohio Valley Institute of Food Technologists Supplier's Expo  
West Chester, OH

**MAY  
1-2**

Tortilla Industry Association Annual Convention (TIA)  
Las Vegas, NV

**MAY  
2**

Northern California Institute of Food Technologists (NCIFT)  
Pleasanton, CA

**MAY  
8-11**

Food Safety Summit (FSS)  
Chicago, IL

**MAY  
17-18**

Texas Food Processors Association (TFPA)  
Dallas, TX