



Blockchain Technology: Transparency, Traceability, and Food Safety

By Gary C. Smith, PhD



Blockchain is a digital ledger technology that is gaining attention due to its ability to improve traceability and food safety. This article highlights the problems in the food value chain that Blockchain could help solve. [Read more >](#)

Control of *Listeria monocytogenes* in Ready-to-Eat Foods Through Environmental Monitoring

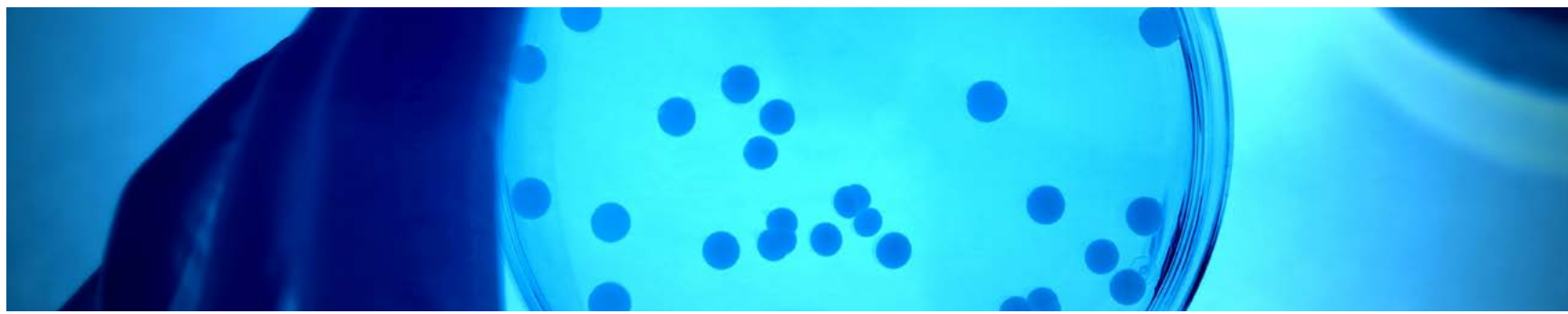
By Kendra Nightingale, PhD



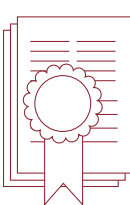
Perspectives from the 2017 FDA Draft Guidance Document on "Control of *Listeria Monocytogenes* in Ready-to-Eat Foods." [Read more >](#)

Air Quality in Production Facilities

By Aaron Pleitner, PhD



Insight into the quality of air is pivotal for Food Safety and Food Quality Plans at any manufacturing site. Air quality can prevent product contamination as well as allow for the troubleshooting and halting of any on-going contamination associated with poor air quality due to microbial presence. This article covers steps to assess air quality in your facility. [Read more >](#)



We are proud to have been given the designation of "Certification Body of the Year" in 2017 by BRC - British Retail Consortium, and continue to expand our state-of-the-art facilities around the country to better serve you in microbiology, chemical and product evaluations. As always, we welcome your feedback, so drop us a line and let us know how we can help you [here](#).

Polish Your Skills in the New Year

Most of you know us for our food safety services. However, another important aspect of our business is providing the most comprehensive, certified training courses—taught by well-known industry experts—for food processing and manufacturing personnel. [View Detailed Course Descriptions Here.](#)

[> Register Here! <](#)

Microbiology and Food Safety Course

APR 17 Amarillo, TX	MAY 15 Green Bay, WI	JUN 12 Tucker, GA	JUN 26 Boise, ID
-----------------------------------	------------------------------------	---------------------------------	--------------------------------

FSPCA Preventive Controls for Human Food

APR 10-12 Fort Collins, CO	JUN 6-8 Commerce, CA
------------------------------------------	------------------------------------

SQF Training Course

MAY 1-2 Boise, ID

HACCP Training Course

MAY 9-10 Boise, ID

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

JUN 18-20 San Antonio, TX

Did You Know?

We have a large national network of ISO 17025 accredited testing laboratories open 24/7, 365 days a year, to serve you. Greeley Colorado will be our 13th laboratory—opening soon!

For more information e-mail training@FSNS.com or call 888.525.9788 Ext. 239

In the News

FSNS Announces 2018 Food Safety Training Schedule

We have recently released our 2018 food safety training for this year! As many of you know, we offer certified training programs that assist those in the food industry in meeting food safety and quality measures within plants and among personnel. These course offerings also provide unique access to the food industry's leading technical authorities, including Temple Grandin Ph.D, Kendra Nightingale, Ph.D. and Gary Smith, Ph.D. [Read more >](#)

"As usual, your dedication to customer service is unwavering, and I believe I speak for the food safety group here at McCain when I say: it is appreciated greatly."

-REID IVY, PH.D. MCCAIN FOODS

FSNS Moves Into New Food Testing Lab in Atlanta, Georgia

We're excited to let you know that we moved into a state of the art analytical lab in Atlanta for the food and consumables industry in the Southeast United States. This amazing lab—complete with a 50 seat theatre for education classes and customer use—is ready to conduct microbiological tests, allergen detection, wet chemistry and product evaluation for the food industry. [Read more >](#)



Safe Feed Safe Food is a certified program from the American Feed Industry Association (AFIA). Because of its importance, FSNS C&A now offers Safe Feed Safe Food audits—a great option for rendering, feed, and pet food facilities to verify food safety systems and regulatory compliance. [Read more >](#)

Let's Meet Up

We're very excited to be participating in this year's largest food safety events! We look forward to meeting you at one of the following conferences to discuss our new services, recently opened labs and partnering with you for your Laboratory Services, Certification & Audit, and Education & Research needs.

MAR 26-29 GMA Science Forum Washington, DC	APR 15-18 ASTA Naples, FL	APR 17 Cactus Section IFT Phoenix, AZ	APR 17 NAMI Meat Industry Summit San Antonio, TX
APR 17-19 International Cheese Tech Expo Milwaukee, WI	APR 26 Ohio Valley IFT West Chester, OH	MAY 8 Northern California IFT Pleasanton, CA	MAY 7-10 Food Safety Summit Rosemont, IL
MAY 22-23 BRC Nashville, TN	JUN 12-13 Texas Association for Food Protection Fort Worth, TX		