



**Radiological Hazards** By Gary C. Smith, PhD



As food companies focus on radiological hazards, there is a lot to consider. This article explains what the FDA Preventive Controls for Human Food (PCHF) defines as a “Hazard” and why those doing Hazard Analysis should investigate geographical location and history of the country-of-origin for each component of final product.

[Read more >](#)

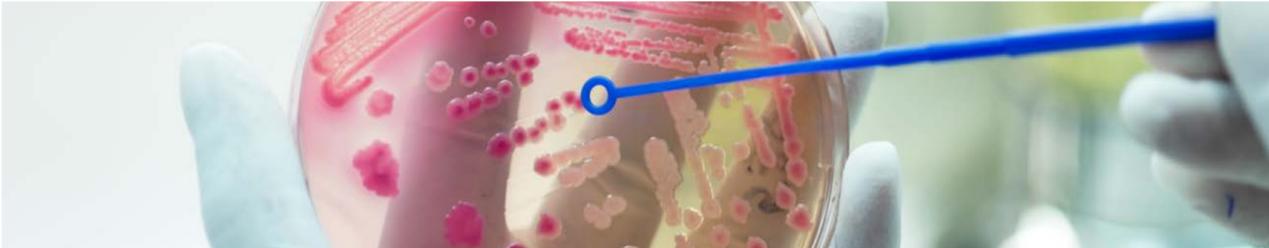
**American Sheep Industry Releases Revised Sheep Care Guide**

By Ruth Woiwode, PhD



With the recent update of the American Sheep Industry Association (ASI) Sheep Care Guide, it’s interesting to note that in light of the growing scrutiny of animal production practices, the Guide took a new position on sensitive issues, including pain management. See what’s new and learn what tools the industry has to prepare itself for increased regulation. [Read more >](#)

**Whole Genome Sequencing Updates from the USDA Public Meeting in Washington, D.C.** By Samantha Stewart, M.S. and Alex Brandt, PhD



In late October, USDA hosted a meeting to discuss the current landscape of Whole Genome Sequencing (WGS) in relation to food safety and public health. One major topic discussed was the shift from Pulsed-Field Gel Electrophoresis (PFGE) to WGS as the gold standard method for foodborne pathogen subtyping. Learn about the key takeaways, and why the CDC is expected to phase out PFGE by 2019. [Read more >](#)

**Our New Lab in Atlanta Opened in October!**

We are excited to announce that our lab in Atlanta is now open! The new lab is a state-of-the-art facility offering microbiology, chemical and product evaluation for customers in this region. As always, our goal is to provide high quality food safety services with urgency and accuracy. Let us know how you think we are doing [here](#).

*The Best Training in the Business*

Most of you know us for our food safety services. However, another important aspect of our business is to offer 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! <](#)

**HACCP**

**HACCP**

**FSPCA Preventive Controls for Human Food**

**NOV  
7-9**

Atlanta, GA

**NOV  
29-30**

Fort Collins, CO

**DEC  
12-14**

Montrose, CO

*Did You Know?*

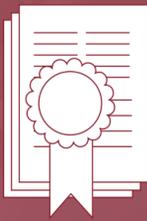
You can have a customized course taught at your facility.

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

*In the News*

**FSNS Opens Omaha, Nebraska Food Testing Laboratory**

We’re proud to have opened our 12th Lab in the country! The new lab in Omaha is an expansion of services covering the north central region of the U.S., and will offer microbial testing, chemical testing, education, and training services. [Read more >](#)



*Did You Know?*

FSNS has been selected as the “Certification Body of the Year” for 2017. [Click here to learn more.](#)

**FSNS Announces New Personnel and Executive Promotions**

FSNS recently announced the appointment of Joel Haag as VP of Purchasing and Distribution. In addition, we are happy to report six executive management promotions within FSNS. Their expertise in the food safety industry is invaluable and their individual contributions have been instrumental in the growth of the company. [Read more >](#)

*Come See What’s New!*

We’re continually working with customers on their specific needs in Laboratory Services, Certification & Audit, and Education & Research—and welcome special projects as well. Come see us at one of our next industry events to see what’s new and to discuss your food safety or auditing needs.

**NOV  
7-9**

**SQF**  
Dallas, TX

**NOV  
7-9**

**Pig Welfare Symposium**  
Des Moines, IA

**NOV 29  
-DEC 1**

**Food Safety Consortium**  
Schaumburg, IL

**DEC  
4-6**

**NLS Food Quality Symposium**  
Indian Wells, CA

**DEC  
5-7**

**Almond Board Conference**  
Sacramento, CA

**JAN 30  
-FEB 1, 2018**

**IPPE**  
Atlanta, GA