



Local Foods Make Some Consumers “Feel Good” By Gary C. Smith, Ph.D.



What does shopping “local” mean? Turns out it’s subject to a wide interpretation and the local label-claim is often misunderstood and leads to false impressions. What’s for certain is that consumers make buying choices on what “feels good.” This article discusses the truth about what local means, and reviews the current controversies at hand.

[Read more >](#)

Parasites Relevant in Food Safety By Katy Holzer, M.S. Research Scientist



Bacteria is well-acknowledged when it comes to food safety, but what about parasites? This article presents examples of foodborne parasites, and how the complexity of parasitic life cycles contribute to making testing difficult and validation studies challenging. [Read more >](#)



As we approach Thanksgiving and the close of a very challenging year, we would like to extend a special ‘thank you’ to all of our customers and colleagues for their continued business, and ongoing trust in us. It has been an extraordinary year, but we have pivoted our services to better meet changing customer needs and are emerging stronger and are here for you every step of the way. As always, we are committed to excellent customer service and are excited for what 2021 will bring. We are very thankful for your continued partnership and are invested in your success. Please let us know how we are doing or how we can better serve you [here](#).

In Person and Online Training Available!

FSNS is pleased to offer the following blended educational courses for December. Taught by the food industry’s best technical authorities, these courses will help you with ongoing training needs either online or in person.

[View Detailed Course Descriptions Here.](#)

>> **2021 Schedule Coming Soon!** <<

As we wrap up 2020, we will publish a robust offering of education courses for 2021 – stay tuned for more soon!

Microbiology and Food Safety 101

DEC 1
Springdale, AR

Sanitation

DEC 7-10
Virtual Only

HACCP Training Course

DEC 10-11
Phoenix, AZ

FSPCA Preventive Controls for Animal Food

DEC 16-18
Fresno, CA

> [Register Here!](#) <

For other courses that may be offered online please contact training@FSNS.com.

For more information e-mail training@FSNS.com or call 888.525.9788 Ext. 1229



FSNS offers environmental swab testing for COVID-19 (SARS-CoV-2). The test method allows for the detection of the presence of COVID-19 viral particles on environmental surfaces within production facilities. This capability will help better understand the effectiveness of sanitation practices against the virus. **For more information, please contact [FSNS Lab team](#).**

In the News

FSNS is pleased to announce the availability of **IR Biotyper® by Bruker** – Microbial strain typing for real-time quality control and source tracking that provides a thorough approach for relevant hygiene control. Routine fingerprinting of microbial isolates assists with comparing strains, monitoring contamination, proactive root cause analysis, and corrective actions in cleaning process management—resulting in a more cost-effective alternative to Whole Genome Sequencing.

For more information, [contact the Special Projects team](#).

Trade Shows

Stay tuned for upcoming trade shows.

“Since 2010, FSNS has been a trusted partner with UEP, serving as a valuable resource, providing expertise and the latest updates on food testing as we continually update and enhance recommended food safety best practices for our members.”

-OSCAR GARRISON // (UEP)