



FSNS[®]

Food Safety Net Services



NOV
2019

Listeria monocytogenes Contamination in Produce- an Increasing Cause for Concern! By Manoj Shah



Once isolated to meat and egg products, today E. coli O157 or Salmonella sp. are affecting produce to an alarming degree. This article discusses the current outlook—and cause for concern—and steps for proper mitigation of contamination in produce processing facilities. [Read more >](#)



As this year comes to a close, we are thankful for our customers, colleagues and employees. We've been privileged to act as a trusted consultant and food safety and testing leader in the industry. We look forward to yet another successful year partnering with you! Please take a moment, and let us know how we are doing or how we can better serve you [here](#).

Secure Your Spot for 2020

Our 2020 Education Course schedule is hot off the press and we are ready to provide you with the courses and certifications that you will need in the New Year! Taught by well-known experts, we've got what you need to succeed. [View Detailed Course Descriptions Here.](#)

[> Register Here! <](#)

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

"We really do enjoy doing business with FSNS. Everyone is very helpful, and the turnaround time is great."

-TRIVITA INC
Quality Control Associate

In the News

FSNS Adds New Food Testing Laboratory in Dodge City, Kansas

We're thrilled to be opening our newest food testing lab in Dodge City! This state-of-the-art analytical testing facility will serve the food and consumables industry in the central region of the U.S. [Read more >](#)

2020 Education Course Schedule Released

We're excited to announce our 2020 Education Courses that cover the gamut of food safety topics our customers are interested in. From HACCP Training and SQF/Internal Auditing to FSPCA Preventive Controls, and Microbiology and Food Safety—we've got you covered. [Read more >](#)

Summer Internship Program

It's not too early to secure an internship through the FSNS Summer Internship Program, now in its 4th year. The FSNS Summer Internship Program provides interns with an extensive amount of hands-on training and experience, and allows interns the opportunity to experience a realistic preview of what life will be like working in a commercial laboratory and consider a long-term career with FSNS upon graduation. Interested in learning more about this great program? [Apply Here](#) or contact HR@FSNS.com for more information.

**DID YOU
KNOW**

FSNS provides complete NLEA nutritional label testing, which includes chemical analysis to determine nutritional components and NLEA nutritional panel. Whether you are launching new products or updating packaging, FSNS labs can assist with your unique label requirements. [Learn More >](#)

What Can We Help You With?

As always, our goal is to become your #1 partner for Food Safety, Certification & Audits, Education and Research. Please plan on stopping by our booth and saying hello. We'd love to visit with you about your auditing needs.

JAN IPPE
28-30 Atlanta, GA

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