



FSNS[®]

Food Safety Net Services



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Is There a Bull's-Eye on *Salmonella*? By Gary C. Smith Ph.D.



As Dr. Brashears assumes a new role at FSIS-USDA, she will address pathogen control – specifically *Salmonella*, the #1 contributor to foodborne illness in the U.S. This article reviews why *Salmonella* is difficult to predict or control, what is being done to mitigate risk today, and suggestions to further lessen its occurrence. [Read more >](#)

The Importance of Testing Pet Food for Possible Contamination

By Katy Holzer, M.S.



Pathogen testing is a critical part of food safety, and extends to the pet food bowl of roughly 85 million households. This article covers the importance of pet food testing and its effect on humans. [Read more >](#)



Providing our customers with the highest level of customer service is—and has always been—our priority. One way we show high levels of service is to continually open new labs in areas around the country where customers need us. By doing so, we can provide localized services and conference facilities available for customer use. Please take a moment, and let us know how we are doing or how we can better serve you [here](#).

Education You Need to Succeed

FSNS is known in the industry for its food safety courses, taught by well-known experts. And, we've added new courses this year! Check out the lineup that offers the latest certifications and skills that will give you the edge to advance your career. [View Detailed Course Descriptions Here.](#)

[> Register Here! <](#)

Microbiology and Food Safety Course

OCT 8 | Columbus, OH
OCT 22 | Springdale, AR
NOV 5 | Allentown, PA
DEC 3 | Grand Prairie, TX

HACCP Training Course

SEPT 11-12 | Green Bay, WI
OCT 9-10 | Springdale, AR
NOV 7-8 | Tucker, GA
NOV 12-13 | Allentown, PA

SQF Training Course

SEPT 18-20 | Grand Prairie, TX

Sanitation Course

OCT 16-17 | San Antonio, TX

FSPCA Preventive Controls for Human Food

OCT 23-25 | Allentown, PA

DID YOU KNOW?

FSNS offers an expansive scope of chemistry testing that includes analyzing fat and water soluble vitamins, contaminants, allergen testing, meat speciation, proximate testing, additives, carbohydrates, sweeteners, minerals, metals, heavy metals, fats, oils and rancidity. [Learn More!](#)

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

"I can't say thank you enough. The Phoenix lab is a pure joy to work with. They have been taking great care of us. We really enjoyed our sample training. It is nice to work with a lab that stands behind what they do."

-MCELHANEY FEEDYARD
Manager Shop & Warehouse

In the News

FSNS Adds New Food Testing Laboratory in Allentown, Pennsylvania

We're excited to announce the opening of our new food testing lab in Allentown! This state-of-the-art analytical testing facility will serve the food and consumables industry in the northeastern region of the U.S. [Read more >](#)

Can't Wait to Meet You!

There is a full schedule of fall events that FSNS will participate in, so we invite you to stop by our booth so we can learn more about your goals and let you know how we can help. As always, we aim to become your #1 partner for Food Safety, Certification & Audits, Education and Research.

SEPT 17-18 Arkansas Assoc. of Food Protection Annual Conference Fayetteville, AR

OCT 15-19 Supply Side West Las Vegas, NV

OCT 23-25 Intermountain IFT Symposium Sun Valley, ID

OCT 28 - NOV 1 NRA Annual Convention Carlsbad, CA

NOV 4-6 Dairy Joint Annual Meeting New Orleans, LA

NOV 5-7 SQF Conference San Antonio, TX

NOV 6 Chicago IFT Annual Suppliers' Expo Chicago, IL

NOV 21 Longhorn IFT Suppliers Frisco, TX

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