

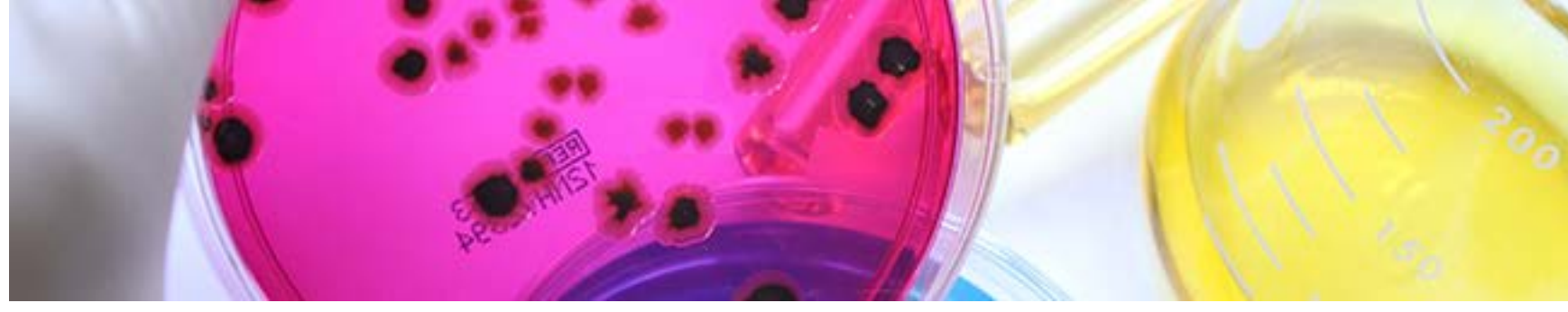


## An Update on Food Fraud By Gary C. Smith, Ph.D.



We've come a long way since the Pure Food and Drug Act of 1906. However, Economically Motivated Adulteration (EMA) is still ever-present with 2017-2019 being remembered for the number of food fraud incidents. This article discusses where food fraud threats loom and the associated ramifications to retail establishments, food processors, and consumers. [Read more >](#)

## The Complicated Relationship Between *Salmonella* and the Lymph Node By Katy Holzer, M.S.



Substantial work has been done investigating the source of *Salmonella* in beef. We know *Salmonella* is in bovine lymph nodes, but why? This article discusses what is known and the supporting research. [Read more >](#)



It's a new decade, and we are excited about the opportunities to serve our growing list of customers and the food safety industry. We are privileged to be called a trusted industry leader and never forget the awesome responsibility to make an impact and provide superior customer service each day. Please take a moment, and let us know how we are doing or how we can better serve you [here](#).

## This Is The Year To Get Ahead

Due to popular demand, we've added more dates and more courses to the 2020 schedule. Whether it's a public course, or customized training session, FSNS has you covered. The courses are for food processing and manufacturing personnel and are led by the food industry's leading technical authorities. Hurry, secure your space for Q1! [View Detailed Course Descriptions Here.](#)

[> Register Here! <](#)

### Microbiology and Food Safety 101

- MAR 10**  
Commerce, CA
- APR 14**  
Amarillo, TX
- MAY 12**  
Tucker, GA

### HACCP Training Course

- MAR 26-27**  
Hyrum, UT
- APR 15-16**  
Greeley, CO
- MAY 14-15**  
Columbus, OH

### Microbiology and Food Safety 202 Course

- APR 22**  
San Antonio, TX
- MAY 20**  
Allentown, PA

### BRCGS Food – Issue 8 Sites Training and Internal Auditing

- MAR 24-26**  
Green Bay, WI
- JUN 23-25**  
Tucker, GA

### FSPCA Preventive Controls for Human Food

- MAR 11-13**  
Fresno, CA
- MAR 31 - APR 2**  
Tucker, GA

### FSPCA Preventive Controls for Animal Food

- MAR 17-19**  
Dodge City, KS

### Advanced SQF

- APR 7-8**  
Columbus, OH

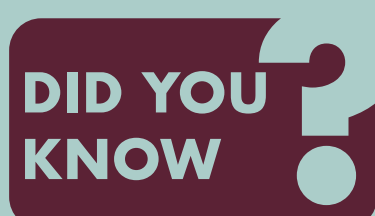
### Advanced HACCP / Preventive Controls

- APR 22-23**  
Boise, ID

### Intentional Adulteration

- JUN 4-5**  
Phoenix, AZ

For more information e-mail [training@FSNS.com](mailto:training@FSNS.com) or call 888.525.9788 Ext. 1229



FSNS' network of ISO 17025 accredited laboratories can assist you with detention testing at all of our locations. If you are in need of Salmonella or pesticide detection, our expert staff will accurately and thoroughly complete the testing, lab analysis and work with the FDA to submit required documents. [Learn More >](#)

## In the News

### Join Us This Summer

The FSNS Summer Internship Program is gearing up another great summer! We are seeking interns who desire an extensive hands-on training experience that provides a preview of a career in food safety. Interested applicants can [Apply Here](#) or contact [HR@FSNS.com](mailto:HR@FSNS.com) for more information.

### FSNS Awarded 'Schreiber Foods Indirect Supplier of the Year'

We are proud to announce that FSNS, with 18 labs across the U.S., has been named 'Schreiber Foods Indirect Supplier of The Year.' Schreiber, with over 2000 indirect suppliers, specializes in the production of yogurt, natural cheese, process cheese and cream cheese. Schreiber personnel presenting the award were Vinny Poduval, SVP Quality and Innovation, Mark Walker, Enterprise Laboratory Services Program Director, Staci Richardson, Director Enterprise Food Safety & Quality Systems, and Chris Schmitz, Category Manager – Indirect Sourcing.



"Thanks for all of your help...not just today, but every day. ...it's nice to have helpful people to work with. I always know I can count on y'all!"

-UNITED DAIRYMEN  
Quality Control Associate

## Trade Shows? Check.

We're gearing up for some of the industry's best food safety events and hope we can meet you at one to learn more about your goals and what you are trying to achieve. It's through this understanding that we can help meet your needs in Food Safety, Certification & Audits, Education and Research. We look forward to seeing you!

- MAR 1-4** Food Safety & Microbiology Conference San Antonio, TX
- MAR 3-5** BIFSCO San Antonio, TX
- MAR 5** IFT Southern California Anaheim, CA
- MAR 24** IFT Western NY Rochester, NY
- MAR 30 - APR 2** NAMI Meat Industry Summit San Antonio, TX
- MAR 31** IFT Cactus Phoenix, AZ

## – Food Safety and Microbiology Conference, Will You Be There? –



This year's conference will help you to elevate your food safety program and address emerging issues. We hope you will join us for Tuesday's session led by Alex Brandt, FSNS Chief Science Officer, who will speak about "Non-confirming Enrichments: The Dreaded False Positive." Also, RSVP today for the FSNS-hosted Monday night reception! Register for the event [here](#).