



FSNS®

Food Safety Net Services



FEB
2021

Cyclospora cayetanensis (Part 2 in series)

By Katy Holzer, M.S. – Research Scientist



In the U.S. it is estimated that there are 14,638 cases annually of Cyclosporiasis—an infection caused by Cyclospora—from food borne contamination, mostly from fresh produce. Fortunately, there is now a new development in PCR testing for Cyclospora identification that will be very beneficial for laboratory detection of contaminated foods. [Read more >](#)

Presence of Listeria in Food and Associated Risk

By Neha Singh, Ph.D. – Research Scientist



Due to *Listeria* cross-contamination in manufacturing facilities, environmental *Listeria* control in food plants has been a topic of great importance for food safety managers. This article reviews conditions that are conducive for *Listeria* growth and the challenges that exist to eradicate *Listeria monocytogenes*. [Read more >](#)



We're starting the year off strong with many exciting things happening – new lab openings, new virtual courses offered, new partnerships, a new audit & certification website, and new services to meet customer needs. As always, we are committed to excellent customer service and are excited about what we can accomplish, together. Please let us know how we are doing or how we can better serve you [here](#).

Get Ahead in the New Year!

Be the best you can be in the new year with education and certifications to get ahead. FSNS is pleased to offer the following courses that are offered virtually and in person, and taught by leaders in the food industry.

[View Detailed Course Descriptions Here.](#)

[> Register Here! <](#)

Microbiology and Food Safety 101

FEB
23

San Antonio, TX

MAR
23

Omaha, NE

APR
27

Green Bay, WI

MAY
4

Grand Prairie, TX

MAY
18

Tucker, GA

HACCP Training Course

FEB
24-25

Amarillo, TX

MAR
10-11

Boise, ID

MAR
24-25

Green Bay, WI

EARLY
APR

Virtual Only
Spanish

APR
21-22

Allentown, PA

MAY
26-27

Columbus, OH

Microbiology and Food Safety 202

FEB
24

San Antonio, TX

APR
28

Green Bay, WI

Advanced HACCP / Preventive Controls

APR
6-7

San Antonio, TX

APR
14-15

Green Bay, WI

FSPCA Preventive Controls for Animal Food

MAY
11-13

Allentown, PA

FSPCA Preventive Controls for Human Food

APR
13-15

Tucker, GA

SQF / Internal Auditing Training Course

MAR
2-4

Grand Prairie, TX

FSSC 22000

MAR
18-19

Greeley, CO

Sanitation: Management of Cleaning & Disinfecting in Food Environments + COVID-19

MAR
15-18

Virtual Only
8:00AM-12:00PM
Each Day

BRCGS Food – Issue 8 Sites Training and Internal Auditing

MAR 30
-APR 1

Omaha, NE

Preventive Maintenance

LATE
MAR

Virtual Only

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

For more information e-mail training@FSNS.com or call 970-371-0323.



FSNS offers customized certified training courses for food processing and manufacturing personnel at locations across North America. If you have unique needs or would like to find out more about training for your staff and discounts offered, please contact our [Training Department](#).

In the News

FSNS Moves Into New State-of-the-Art Laboratory in Green Bay, WI

To expand operations throughout the Midwest region, FSNS has moved within the city to a new, state-of-the-art laboratory that will offer all of FSNS Green Bay's previous testing platforms and allow for newer technology and automation implementation. [Read more >](#)

The National Industrial Hemp Council (NIHC) Announces Partnership With FSNS

At a critical time for establishing safety standards for processed foods like CBD, FSNS is proud to partner with NIHC. In doing so, FSNS will leverage 27 years of its experience, expertise, and commitment to quality to the hemp industry – and strategically expand national services for food safety, consumer products, and nutraceuticals. [Read more >](#)

Nandini Natrajan, Ph.D. Joins FSNS as SVP of Science, Quality & Training

We're pleased to announce that Nandini Natrajan, Ph.D., one of the premier food microbiologists in the world, has joined FSNS as SVP of Science, Quality & Training. Dr. Natrajan is known as a "Global Food Safety Influencer" with deep knowledge and experience in applied microbiology and food safety. [Read more >](#)

"FSNS has always provided a variety of services in addition to the lab testing capabilities, such as their consulting services. But what really stands out is the quality of the service we have received and the continued innovation provided."

-MIKE CRAMER // (Ajinomoto)

Community Involvement

FSNS helped Maddie Mack, a student in Mississippi, conduct a comparative analysis of edible triglyceride-based preservatives for her science fair on behalf of a request from Sanderson Farms. The work was coordinated through our Shelf Life Department in conjunction with Maddie and her teacher. Click below to watch her film!