



— FSNS Teams Respond To COVID-19 —

Lab Department

As we move further into 2020, all of us are in uncharted waters, trying to combat the COVID-19 pandemic. Within our labs, we are monitoring and managing COVID-19 with one overall goal: to keep our employees, customers, and vendors safe. We know that our customers rely on our 24/7 laboratory testing services to keep product flowing into commerce. Our laboratories continue to implement significant measures which include daily temperature checks, hand washing protocols, face coverings, health screening questions, social distancing, enhanced cleaning and sanitizing protocols. We are also limiting access to laboratories to only essential personnel.

To protect our customers we have enhanced all courier equipment sanitation and have changed our pick up protocols to limit our physical contact with our clients. We have combined all of our efforts to ensure we have the appropriate contingency plans. Our mission remains to be your trusted and responsive food safety partner.

All FSNS employees are working to meet customers' testing needs 24/7. We are thankful to have a reliable team that has remained committed in the face of the many challenges COVID-19 has presented. We look forward to hearing from you and helping you through this continuously changing time.

Auditing Department

Remote Auditing – A new alternative to meet customer expectations.

Access to plants has been restricted, risk to auditors and site personnel has increased. An alternative solution to complete annual audits was needed. Remote auditing is the solution which allows for full program and record review via a web based screen sharing platform. It also allows the company being audited to walk through their facility using video application so that our auditors can see production areas. FSNS C&A is creating additional video capabilities that will allow for high quality video when walking through production and storage areas of the facility. Instructions will be provided when conducting the facility tour, requiring the high quality video to be time stamped. Remote auditing is an excellent alternative to complete audits when access to the site is restricted. Currently, FSNS C&A can only perform remote audits for those that are not GFSI.

Contact Auditing-mgmt@fsns.com for more information regarding remote auditing.

Technical Services Department

A new service that FSNS has added to our testing program is the testing of environmental samples for the presence of SARS-CoV-2 (COVID-19). This testing was added to support our customers as they monitor the safety of their operations. The test helps verify that sanitation programs are effective in their employee areas. Much like our environment testing for pathogens in our facilities, our customers are swabbing surfaces in their facilities where their teams work and congregate such as break rooms, hallways, lunch rooms, and locker rooms. FSNS has developed a swab kit that is sent to the customer and it contains a sterile Q-tip swab and a small vial containing Viral Transport Medium. Our customers are starting to return these swabs for testing on a daily basis. The testing for COVID-19 was developed after working directly with protocols developed by ThermoFisher Scientific.

The LabPlus team worked to verify the kits would perform effectively.

To accomplish this, they set up the PCR testing for this within our laboratory and determined the limit of detection which is approximately 80 viral particles per ml or 2 RNA copies per test. We are operating the RNA extraction portion of the COVID-19 testing in an isolated environment to reduce risk to our laboratory team with an elevated level of PPE. This assay has three basic parts: RNA extraction which is the process of extracting the RNA that might be present from a COVID 19 particle, the reverse transcription of the RNA back into DNA and then the PCR portion for the amplification and detection of specific DNA sequences unique to SARS CoV-2. We are offering our customers 48 hour results from receipt of samples into the laboratory. This test does not have a confirmation test like our bacterial tests, it uses three different PCR reactions in the assay to create the specificity needed to reduce the level of false positives. Our hope as a testing group is to gain access to kits that are specifically designed for this purpose and to learn about additional validation data as it is gathered and reported worldwide. Our team is proud to be able to offer leading edge testing in support of our customers' needs.

Are Plant-Based Meat Alternatives “Healthier” Than Genuine Beef?

By Gary C. Smith, PhD



Beef has received a bad rap since the 1950s. But why? There is a lot of misinformation that exists. This article discusses the proliferation of plant-based meat alternatives (PBMA's), current consumer beliefs, and some of the facts surrounding beef and its importance to the American diet. [Read more >](#)

VSP - A Clean Thermal Pasteurization System By Manoj K. Shah, PhD



Effective treatment technologies are needed to reduce pathogens to a safe level while also helping maintain the original qualities of the raw ingredients and products. This article reviews the benefits of Vacuum Steam Pasteurization (VSP), a technology that is very effective at reducing foodborne pathogens and controlling spoilage. [Read more >](#)



During this unprecedented time, FSNS is committed to being your trusted and responsive food safety partner. In doing so, we are offering various 'contact-less' options for sample pick-up and supporting your unique needs. These are extraordinary times and we will continue to monitor developments and further adapt our policies and practices as the situation changes. Thank you for your continued partnership and please let us know how we are doing or how we can better serve you [here](#).

Online Courses Available!

We're excited to offer you an expanded list of topics and dates to the 2020 schedule. As always, these courses—for food processing and manufacturing personnel—are led by the food industry's leading technical authorities.

[View Detailed Course Descriptions Here.](#)

Due to the COVID-19 pandemic, we are offering some classes virtually through Zoom Video Communications. All June courses are offered online.

Microbiology and Food Safety 101

June 16
Course Fee: \$399

HACCP Training Course

June 10-11
Course Fee: \$795

BRCGS Food – Issue 8 Sites Training and Internal Auditing

June 23-25
Course Fee: \$795

Internal Auditing

June 25
Course Fee: \$550

June 17-18
Course Fee: \$795

> [Register Here!](#) <

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

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Microbiology and Food Safety 202 Course

JUL 15
Greeley, CO

AUG 26
Columbus, OH

Microbiology and Food Safety 101

JUL 21
Boise, ID

AUG 11
Omaha, NE

HACCP Training Course

JUL 28-29
Allentown, PA

AUG 11
San Antonio, TX

Advanced HACCP / Preventive Controls

JUL 7-8
Boise, ID

Sanitation

JUL 14-15
Tucker, GA

FSPCA Preventive Controls for Animal Food

AUG 18-20
Amarillo, TX

Advanced SQF

OCT 21-22
Grand Prairie, TX

FSPCA Preventive Controls for Human Food

NOV 16-18
Greeley, CO

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



COVID-19 Environmental Swab Testing Now Available!

Given our priority to keep our customers and employees safe and healthy during this time, we are now offering environmental swab testing for COVID-19 (SARS-CoV-2) to help achieve the safest possible conditions within your business. FSNS is pleased to offer:

- Seamless submission to our laboratories via easy-to-use sampling kits and instructions
- 48-hour turnaround time to results (begins when we receive the sample)
- Contact your sales representative or customerservice@fsns.com for more information

In the News

FSNS C&A Wins BRCGS Americas Certification Body of the Year

We are proud to have been selected as this year's recipient of BRCGS Americas Certification Body of the Year. This great honor validates the growing capacity and ongoing integrity of the FSNS C&A Certification program through auditor training and growth of audited sites through voluntary module programs including FSMA and culture excellence. [Read more >](#)

Krista Krish Joins FSNS

FSNS is pleased to announce the appointment of Krista Krish, PhD, as Business Development Manager – East. Krista brings a wealth of experience in microbiology with numerous publications and teaching engagements as well as business development in the food industry. Her role will include representing FSNS as the lead for technical business development in the poultry and egg industries. [Read more >](#)

Trade Shows

Stay tuned for upcoming trade shows.

“FSNS has proven that they are reliable, honest, knowledgeable, and capable when it comes to laboratory services and food safety support. For me, it is important to not just hire someone to do the job, but to find a partner for the success of our business.”

-WAYNE MORGAN // Golden State Foods