



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.  
2545 114<sup>th</sup> Street  
Grand Prairie TX 75050  
Amy Sorgnit Phone: 480 334 0350  
Amy.Sorgnit@FSNS.com

BIOLOGICAL

Valid to: March 31, 2021

Certificate Number: 1698.02

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2018 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on foods, beverages, feeds, bread, butter, cheese, cocoa, eggs, seafood, fruits, mayonnaise and dressings, ice cream, meat & oils, milk, nuts, spices, sugars, vegetables, water and environmental swabs:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
3M Petrifilm	1.3	AOAC 990.12, 986.33, 989.10 (Aerobic Plate Count)
	4.3	AOAC 997.02 (Yeast and Mold)
	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24 ( <i>Escherichia coli</i> and Coliform)
	11.3	AOAC 2003.07, 2003.08, 2003.11 ( <i>Staphylococcus aureus</i> )
	25.1	AOAC 2003.01 (Enterobacteriaceae)
	1.5	AOAC 2015.13, AOAC-RI 121403 (Rapid Aerobic Count Plate)
	4.6	AOAC 2014.05 (Rapid Yeast and Mold Count Plate)
	1.14	AOAC-RI 041701 (Lactic Acid Bacteria Count Plate)
APHA (SMEDP)	1.6	APHA (SMEDP) Chapter 6 (Standard Plate Count)
Colilert	7.11	AOAC 991.15 (Total Coliforms and <i>E. coli</i> in Water)

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Compendium	2.1	Compendium Chapter 7 (Anaerobic Plate Count)
	9.1	Compendium Chapter 19 (Lactic Acid Bacteria)
FDA-BAM	1.1	FDA-BAM Chapter 3 (Aerobic Plate Count)
	4.1	FDA-BAM Chapter 18 (Yeast and Mold)
	5.1	FDA-BAM Chapter 14 ( <i>Bacillus cereus</i> )
	7.1	FDA-BAM Chapter 4 ( <i>E. coli</i> and Coliform MPN)
	11.1	FDA-BAM Chapter 12 ( <i>S. aureus</i> )
SMEWW	1.7	9215 A (Heterotrophic Plate Count)
	7.2, 7.5	9221 E, 9221 F (Thermotolerant (Fecal) Coliform and <i>E. coli</i> MPN APHA)

Qualitative Platform	Method SOP	Reference Method(s)
ATLAS / ROKA	14.18	AOAC-RI 011201, AOAC-RI 061503 ( <i>Listeria</i> LSP)
	14.19	AOAC-RI 111301 (LmG2)
<i>E. coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03 (EZ <i>Salmonella</i> spp.)
	32.3	AOAC 2013.01, AOAC-RI071101 ( <i>Salmonella</i> spp. UP)
	33.1	AOAC 2004.02 ( <i>Listeria monocytogenes</i> )
	33.2	AOAC 2004.02 ( <i>L. monocytogenes</i> Express)
	34.1	AOAC 2004.06, AOAC-RI 981202 ( <i>Listeria</i> spp.)
	34.3	AOAC 2013.01, AOAC 2013.10 ( <i>Listeria</i> spp. UP)
	39.1	AOAC-RI 060903 ( <i>E. coli</i> O157:H7 UP)
GDS Analysis	36.5	AOAC 2005.04 ( <i>E. coli</i> O157:H7 Tq)
	38.2	AOAC 2009.03, AOAC-RI 050602 ( <i>Salmonella</i> spp. Tq)



Qualitative Platform	Method SOP	Reference Method(s)
<i>Listeria monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8
PCR-BAX Analysis	12.7	AOAC-RI 050501 ( <i>E. coli</i> O157:H7 MP)
	12.8	AOAC-RI 091301 (Non- <i>E. coli</i> O157 STEC RT)
	12.10	AOAC-RI 031002 ( <i>E. coli</i> O157:H7 RT)
	13.18	AOAC 2003.09, AOAC-RI 100201 ( <i>Salmonella</i> spp. 2)
	14.8	AOAC 2003.12, AOAC-RI 070202 ( <i>L. monocytogenes</i> )
	14.9	AOAC-RI 030502 ( <i>Listeria</i> spp.)
	14.14	AOAC-RI 080901 ( <i>L. monocytogenes</i> 24E)
	14.15	AOAC-RI 050903 ( <i>Listeria</i> spp. 24E)
	14.16	AOAC-RI 121402 ( <i>L. monocytogenes</i> RT)
	14.17	AOAC-RI 81401 ( <i>Listeria</i> spp. RT)
	15.3	AOAC-RI 040702 ( <i>Campylobacter</i> )
<i>Salmonella</i> Cultural Confirmation	13.2	USDA MLG Chapter 4, 4C
Top 6 non-O157 STEC Cultural Confirmation	12.11	USDA MLG Chapter 5B

**KEY:**

APHA = American Public Health Association

AOAC = Association of Official Analytical Chemists International

AOAC-RI = Association of Official Analytical Chemists International – Research Institute

Compendium = Compendium of Methods for the Microbiological Examination of Foods

FDA - BAM = Food and Drug Administration - Bacteriological Analytical Manual

USDA MLG = United States Department of Agriculture – Microbiological Laboratory Guide Book

SMEDP = Standard Methods for the Examination of Dairy Products



## Accredited Laboratory

A2LA has accredited

**FOOD SAFETY NET SERVICES, LTD.**

*Grand Prairie, TX*

for technical competence in the field of

**Biological Testing**

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017 *General requirements for the competence of testing and calibration laboratories*. This laboratory also meets the additional requirements in R204 – *Specific Requirements - Food and Pharmaceutical Testing Laboratory Accreditation Program*. This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (refer to joint ISO-ILAC-IAF Communiqué dated April 2017).



Presented this 31<sup>st</sup> day of May 2019

A blue ink signature of the Vice President of Accreditation Services.

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.02  
Valid to March 31, 2021

*For the tests to which this accreditation applies, please refer to the laboratory's Biological Scope of Accreditation.*