



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LLC.
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BIOLOGICAL

Valid to: December 31, 2020

Certificate Number: 1698.03

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 2015 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Foods, 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, dressings, ice cream, meat, oils, milk, nuts, spices, sugars, vegetables, water and environmental swabs:

Quantitative Platform	Method SOP	Reference Method
CMMEF	2.1	Compendium Chapter 7 (Anaerobic Plate Count)
	9.1	Compendium Chapter 19 (Lactic Acid Bacteria)
Colitag	7.11	AOAC 991.15 (Total Coliforms and <i>Escherichia coli</i> in Water)
FDA-BAM	1.1	FDA BAM Chapter 3 (Aerobic Plate Count)
	1.4	FDA BAM Chapter 3; AOAC 977.27 (Aerobic Plate Count – Spiral)
	4.1	FDA-BAM Chapter 18 (Yeast and Mold)
	11.1	FDA-BAM Chapter 12 (<i>Staphylococcus aureus</i>)
3M Petrifilm	1.3	AOAC 990.12, 986.33, 989.10 (Aerobic Plate Count)
	1.5	AOAC 2015.13; AOAC RI 121403 (Rapid Aerobic Count (RAC) Plate)
	1.14	AOAC RI 041701 (Lactic Acid Plate Count)
	4.3	AOAC 997.02 (Yeast and Mold)
	4.6	AOAC RI 121301 (Rapid Yeast and Mold)
	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24 (<i>E. coli</i> and Coliform)

Quantitative Platform	Method SOP	Reference Method
3M Petrifilm (continued)	11.3	AOAC 2003.07, 2003.08, 2003.11 (<i>Staphylococcus aureus</i>)
	25.1	AOAC 2003.01 (Enterobacteriaceae)
SimPlate	73.1	AOAC 2005.03 (<i>E. coli</i> Count)
SMEWW	1.7	9215 A Heterotrophic Plate Count
	7.2	9221 B, 9221 F (Coliform and <i>E. coli</i> MPN APHA)
	77.1	9223 B (Coliform and <i>E. coli</i> Count IDEXX Quanti-Tray/2000)

Qualitative Platform	Method SOP	Reference Method
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03 (EZ <i>Salmonella</i> spp.)
	32.3	AOAC-RI 071101; AOAC 2013.01 (<i>Salmonella</i> spp. UP)
	33.1	AOAC 2004.02 (<i>Listeria monocytogenes</i>)
	33.2	AOAC 2004.02 (<i>Listeria monocytogenes</i> Xpress)
	34.1	AOAC 2004.06; AOAC-RI 981202 (<i>Listeria</i> spp.)
	34.3	AOAC 2013.01, 2013.10 (<i>Listeria</i> spp. UP)
GDS Analysis	14.12	AOAC-RI 070701 (<i>Listeria</i> spp.)
	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
PCR-BAX Analysis	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)
	13.19	AOAC RI 081201 (<i>Salmonella</i> spp. RT)
	14.8	AOAC 2003.12; AOAC RI 070202 (<i>Listeria monocytogenes</i>)
	14.9	AOAC RI 030502 (<i>Listeria</i> spp.)
	14.16	AOAC RI 121402 (<i>Listeria monocytogenes</i> RT)
	51.1	(<i>Cronobacter sakazakii</i>)
SDI Rapidcheck / Confirm	13.17	AOAC-RI 111002 (<i>Salmonella enteritidis</i>)
<i>Cronobacter sakazakii</i> Cultural confirmation	51.3	ISO 22964
<i>E.coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
	12.13	FDA-BAM Chapter 4A
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C
	13.15	<i>Salmonella</i> in Poultry House Environments CFSAN
<i>Listeria monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8

KEY:

APHA = American Public Health Association

AOAC = Association of Official Analytical Chemists International

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

CCMEF = 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





Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LLC.

Phoenix, AZ

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 requirements of A2LA 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 19th day of November 2018.

A blue ink signature of the Senior Director of Accreditation Services.

Senior Director, Accreditation Services
For the Accreditation Council
Certificate Number 1698.03
Valid to December 31, 2020
Revised 03 January 2019

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