



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES,
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BIOLOGICAL

Valid to: September 30, 2022

Certificate Number: 1698.04

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, bread, butter, cheese, cocoa, eggs, feeds, fruits, ice cream, mayonnaise and dressings, meat, oils, milk, nuts, seafood, spices, sugars, vegetables, water, and environmental swabs:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Aerobic Plate Count	1.1	FDA-BAM Chapter 3
	1.3	AOAC 990.12, 986.33, 989.10, USDA MLG Chapter 3
Anaerobic Plate Count	2.1	Compendium Chapter 7
Enterobacteriaceae Count	25.1	AOAC 2003.01
<i>Escherichia coli</i> and Coliform Count	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24, USDA MLG Chapter 3
	7.1	FDA-BAM Chapter 4
Lactic Acid Bacteria Count	9.1	Compendium Chapter 19
<i>Staphylococcus aureus</i> Count	11.1	FDA-BAM Chapter 12
	11.3	AOAC 2003.07, 2003.08, 2003.11
Yeast and Mold Count	4.1	FDA-BAM Chapter 18
	4.3	AOAC 997.02
	4.6	AOAC-RI 121301

Qualitative Platform	Method SOP(s)	Reference Method(s)
3M Molecular Detection Assay Analysis	12.12	AOAC 2017.01
	13.20	AOAC 2016.01
	14.24	AOAC 2016.08, AOAC-RI 081501
BioRad iQ-Check Analysis	13.26	AOAC 2017.06, AOAC-RI 010803
	14.20	AOAC-RI 090701
ELFA (VIDAS) Analysis	32.1	AOAC 2004.03
	32.2	AOAC 2011.03
	32.3	AOAC 2013.01, AOAC-RI 071101
	33.1	AOAC 2004.02
	34.1	AOAC 2004.06, AOAC-RI 981202
	34.3	AOAC 2013.10
<i>E.coli</i> O157:H7 Cultural Confirmation	12.4	USDA MLG Chapter 5C
GDS Analysis	36.5	AOAC 2005.04
	38.2	AOAC 2009.03
Non-O157 STEC Cultural Confirmation	12.11	USDA MLG Chapter 5C
PCR-BAX Analysis	12.8	AOAC-RI 091301, USDA MLG Chapter 5
	12.10	AOAC-RI 031002, USDA MLG Chapter 5
	13.18	AOAC 2003.09, AOAC-RI 100201, USDA MLG Chapter 4
	13.19	AOAC 2013.02, AOAC-RI 030502, USDA MLG Chapter 4
	14.8	AOAC 2003.12, AOAC-RI 070202
	14.9	AOAC-RI 030502
	51.1	Hygiene BAX
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C
<i>Streptococcus thermophilus</i> in Yogurt	50.2	Compendium Chapter 47
<i>Listeria monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8

Key:

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

AOAC = Association of Official Analytical Chemists

Compendium = Compendium of Methods for the Microbiological Examination of Foods

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



Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, WISCONSIN, LLC.

Green Bay, WI

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 A2LA's 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 2nd day of September 2020.

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

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.04
Valid to September 30, 2022

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