



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LTD.
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BIOLOGICAL

Valid to: February 29, 2020

Certificate Number: 1698.12

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 and dressings, ice cream, meat and oils, milk, nuts, 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
<i>Bacillus cereus</i> Count	5.1	FDA-BAM Chapter 14
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, USDA MLG Chapter 3
Standard Plate Count	1.6	APHA (SMEDP) Chapter 6
<i>Staphylococcus aureus</i> Count	11.3	AOAC 2003.07, 2003.08, 2003.11
Yeast and Mold Count	4.1	FDA-BAM Chapter 18
	4.3	AOAC 997.02

Qualitative Platform	Method SOP(s)	Reference Method(s)
<i>E. coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03
	33.1	AOAC 2004.02
	34.1	AOAC 2004.06; AOAC-RI 981202
	34.3	AOAC 2013.1
	39.1	AOAC 2013.01; AOAC-RI 060903
GDS Analysis	36.4	AOAC PTM 071301
	36.5	AOAC 2005.04
	38.2	AOAC 2009.03
<i>Listeria monocytogenes</i> Cultural Confirmation	14.2	USDA MLG Chapter 8, 8A
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 081201, USDA MLG Chapter 4
	14.9	AOAC-RI 030502
<i>Salmonella</i> Cultural Confirmation	13.2	USDA MLG Chapter 4, 4C

KEY:

APHA = American Public Health Association

AOAC = Association of Official Analytical Chemists International

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

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, LTD.

Amarillo, TX

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *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 30th day of May 2018

A handwritten signature in black ink, written over a horizontal line.

President and CEO
For the Accreditation Council
Certificate Number 1698.12
Valid to February 29, 2020

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