



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LLC.
 351 N. Mitchell Street, Suite 300
 Boise, Idaho 83704
 Amy Sorgnit Phone: 480-334-0350
 Amy.Sorgnit@FSNS.com

BIOLOGICAL

Valid to: July 31, 2021

Certificate Number: 1698.14

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)
Aerobic Plate Count	1.1	FDA-BAM Chapter 3
3M Petrifilm	1.3	AOAC 990.12, 986.33, 989.10, USDA MLG Chapter 3 (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, USDA MLG Chapter 3 (<i>Escherichia coli</i> and Coliform)
	11.3	AOAC 2003.07, 2003.08, 2003.11 (<i>Staphylococcus aureus</i>)
<i>E. coli</i> and Coliform MPN	7.1	FDA-BAM Chapter 4,

Qualitative Test Method	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 2011.3 (EZ <i>Salmonella</i> spp.)
	32.3	AOAC 2013.01, AOAC-RI 071101 (<i>Salmonella</i> spp. UP)

Qualitative Test Method	Method SOP(s)	Reference Method(s)
ELFA (VIDAS) Analysis (cont.)	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, 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 (<i>Salmonella</i> spp. Tq)
<i>L. monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8, 8A
PCR-BAX Analysis	12.8	AOAC-RI 091301, USDA MLG Chapter 5 (Non <i>E. coli</i> O157:H7 STEC RT)
	12.10	AOAC-RI 031002, USDA MLG Chapter 5 (<i>E. coli</i> O157:H7 RT)
	13.18	AOAC 2003.09, AOAC-RI 100201, USDA MLG Chapter 4 (<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.)
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C

KEY:

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



Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES LLC

Boise, ID

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 21st day of August 2019.

A blue ink signature of the Vice President, Accreditation Services, written over a horizontal line.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.14
Valid to July 31, 2021



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