



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LLC.
5303 F St.
Omaha, NE 68117
Amy Sorgnit Phone: 480-334-0350
Amy.Sorgnit@FSNS.com

BIOLOGICAL

Valid to: January 31, 2022

Certificate Number: 1698.16

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 Foods, Dietary Supplements, and Pharmaceuticals*"), accreditation is granted to this laboratory to perform the following tests on foods, beverages, feeds, and water and environmental swabs:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
3M Petrifilm	1.3, 1.5	AOAC 986.33, 989.10, 990.12, OMA 2015.13 (Aerobic Plate Count)
	4.3, 4.6	AOAC 997.02, 2014.05 (Yeast and Mold)
	6.4, 7.4	AOAC 986.33, 989.10, 991.14, 998.08 (<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)
Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A (<i>E.coli</i> O157:H7)
	13.2	USDA MLG Chapter 4, 4C (<i>Salmonella spp.</i>)
	14.1, 14.2	FDA-BAM Chapter 10, USDA MLG Chapter 8, 8A (<i>Listeria monocytogenes</i>)
ELFA - VIDAS	32.2	AOAC 2011.03 (<i>Salmonella</i>)
	34.1	AOAC 2004.06 (<i>Listeria spp.</i>)

Quantitative Test Method	Method SOP(s)	Reference Method(s)
FDA BAM	1.1	FDA-BAM Chapter 3 (Aerobic Plate Count)
	4.1	FDA-BAM Chapter 18 (Yeast and Mold)
	7.1	FDA-BAM Chapter 4 (<i>E. coli</i> and Coliform MPN)
	11.1	FDA-BAM Chapter 12 (<i>S. aureus</i>)

Qualitative Test Method	Method SOP(s)	Reference Method(s)
GDS Analysis	36.4	AOAC-RI 071301 (MPX TOP 7 STEC)
	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)
PCR-BAX Analysis	12.8	AOAC-RI 091301 (<i>E. coli</i> STEC Suite)
	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 2013.01, AOAC-RI 081201 (<i>Salmonella</i> spp. RT)
	14.9	AOAC-RI 030502 (<i>Listeria</i> spp.)
ROKA Analysis	1635.00, 1635.01, 1635.02	AOAC-RI 111002 (<i>Salmonella enteritidis</i>)
	1014.18	AOAC-RI 111301 (<i>L. monocytogenes</i>)
	1014.18	AOAC RI 011201, AOAC-RI 061503 (<i>Listeria</i> spp.)

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

Omaha, NE

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 in 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 6th day of February 2020.

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

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.16
Valid to January 31, 2022

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