



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
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BIOLOGICAL

Valid to: June 30, 2021

Certificate Number: 1698.18

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, bread, butter, cheese, cocoa, eggs, seafood, fruits, mayonnaise & 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
	1.3	AOAC 990.12, 986.33, 989.10
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
	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

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 (EZ <i>Salmonella</i> spp.)
	34.1	AOAC 2004.06, AOAC-RI 981202 (<i>Listeria</i> spp.)
GDS Analysis	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)
<i>Listeria monocytogenes</i> Cultural Confirmation	14.2	USDA MLG Chapter 8
PCR-BAX	12.8	AOAC-RI 091301 (Non <i>E. coli</i> O157 STEC RT)
	12.10	AOAC-RI 031002 (<i>E. coli</i> O157 STEC RT)
	13.18	AOAC 2003.09, AOAC-RI 100201 (<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
Top 6 Non O157 STEC Cultural Confirmation	12.11	USDA MLG Chapter 5B

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 Book



Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES

Greeley, CO

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 27th day of June 2019.

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

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.18
Valid to June 30, 2021

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