



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
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 Allentown PA 18106
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BIOLOGICAL

Valid to: April 30, 2022

Certificate Number: 1698.20

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)
3M Petrifilm	1.3	AOAC 986.33, 989.10, 990.12, USDA MLG Chapter 3 (Aerobic Plate Count)
	1.5	AOAC 2015.13, AOAC-RI 121403 (Rapid Aerobic Count (RAC) Plate)
	1.14	AOAC-RI 041701 (Lactic Acid Plate Count)
	4.3	AOAC 997.02 (Yeast and Mold)
	6.4, 7.4	AOAC 966.24, 986.33, 989.10, 991.14, 998.08, MLG Chapter 3 (<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)
Colitag	7.11	AOAC 991.15 (Total Coliforms and <i>E. coli</i> in Water)
FDA-BAM	4.1	FDA-BAM Chapter 18 (Yeast and Mold)
ISO	20.2	ISO 13720 (Enumeration of Presumptive <i>Pseudomonas</i> spp.)
SMEWW	1.7	9215 (Heterotrophic Plate Count)

Qualitative Platform	Method SOP(s)	Reference Method(s)
Bio-Rad iQ Check	13.26	AOAC 2017.16, AOAC-RI 010803 (<i>Salmonella</i> 2)
	14.20	AOAC-RI 090701 (<i>Listeria</i> spp.)
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03 (EZ <i>Salmonella</i> spp.)
	32.3	AOAC 2013.01, AOAC-RI 071101 (<i>Salmonella</i> spp. UP)
	33.1	AOAC 2004.02 (<i>Listeria monocytogenes</i>)
	34.1	AOAC 2004.06, AOAC-RI 981202 (<i>Listeria</i> spp.)
GDS Analysis	36.4	Assurance GDS Top 7 MPX 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)
Gene-Up	13.23	AOAC-RI 121802 (<i>Salmonella</i> 2)
<i>L. monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
PCR-BAX Analysis	12.8	AOAC-RI 091301 (Non <i>E. coli</i> O157 STEC RT)
	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 2013.02, AOAC-RI 081201 (<i>Salmonella</i> spp. RT)
	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
	13.15	FDA CFSAN Environmental Sampling and Detection of <i>Salmonella</i> in Poultry Houses

KEY:

AOAC = Association of Official Analytical Chemists International

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





Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES

Allentown, PA

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 additional requirements in *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 20th day of April 2020.

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

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.20
Valid to April 30, 2022

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