



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LTD.  
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San Antonio TX 78216  
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BIOLOGICAL

Valid to: September 30, 2020

Certificate Number: 1698.01

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 the laboratory listed above as well as the two satellite laboratories listed below<sup>1</sup>, 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
	1.3	AOAC 990.12, 986.33, 989.10, USDA MLG Chapter 3
Anaerobic Plate Count	2.1	Compendium Chapter 7
<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, 966.24, USDA MLG Chapter 3
	7.1	FDA-BAM Chapter 4
	7.2	APHA (SMEWW) Chapter 9
Heterotrophic Plate Count	1.7	APHA (SMEWW) Chapter 9
Lactic Acid Bacteria Count	9.1	Compendium Chapter 19
Psychrotrophic Plate Count	3.1	Compendium Chapter 13
Standard Plate Count	1.6	APHA (SMEDP) Chapter 6
<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

<b>Qualitative Platform</b>	<b>Method SOP(s)</b>	<b>Reference Method(s)</b>
<i>Campylobacter jejuni/coli/lari</i>	15.1	USDA MLG Chapter 41
<i>E.coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03
	32.3	AOAC-RI 071101
	33.1	AOAC 2004.02
	34.1	AOAC 2004.06, AOAC-RI 981202
	39.1	AOAC 2013.01, AOAC-RI 060903
GDS Analysis	14.12	AOAC-RI 070701
	14.13	AOAC-RI 070702
	36.5	AOAC 2005.04
	38.2	AOAC 2009.03
<i>Listeria monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8
PCR-BAX Analysis	12.7	AOAC-RI 050501
	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
	14.8	AOAC 2003.12, AOAC-RI 070202
	14.9	AOAC-RI 030502
	14.14	AOAC-RI 080901
	14.15	AOAC-RI 050903
	14.16	AOAC-RI 121402
	14.17	AOAC-RI 081401
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4
Top 6 non-O157 STEC Cultural Confirmation	12.11	USDA MLG Chapter 5B

<sup>1</sup>This accreditation covers testing performed at the main laboratory as well as the satellite laboratories listed below.

FOOD SAFETY NET SERVICES  
 410 N 200 W  
 Hyrum, UT 84319  
 Amy Sorgnit Phone: 480-334-0350  
[Amy.Sorgnit@FSNS.com](mailto:Amy.Sorgnit@FSNS.com)

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Aerobic Plate Count	1.3	AOAC 990.12, 986.33, 989.10
Enterobacteriaceae Count	25.1	AOAC 2003.01

Qualitative Platform	Method SOP(s)	Reference Method(s)
PCR-BAX	12.10	AOAC-RI 031002
	13.19	AOAC 2013.02, AOAC-RI 081201

FOOD SAFETY NET SERVICES  
 193002 Range Road 150  
 Newell County No. 4, AB TOJ 0Z0, CANADA  
 Amy Sorgnit Phone: 480-334-0350  
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Quantitative Test Method	Method SOP(s)	Reference Method(s)
Aerobic Plate Count	1.3	AOAC 990.12, 986.33, 989.10
<i>E.coli</i> and Coliform Count	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24
Enterobacteriaceae Count	25.1	AOAC 2003.01

Qualitative Platform	Method SOP(s)	Reference Method(s)
PCR-BAX	12.8	AOAC-RI 091301
	12.10	AOAC-RI 031002
	13.19	AOAC 2013.02, AOAC-RI 081201

**KEY:**

- APHA = American Public Health Association
- AOAC = Association of Official Analytical Chemists International
- AOAC-RI = Association of Official Analytical Chemists International – Research Institute
- Compendium = Compendium of Methods for the Microbiological Examination of Foods
- FDA BAM = Food and Drug Administration - Bacteriological Analytical Manual
- USDA MLG = United States Department of Agriculture – Microbiological Laboratory Guide Book
- SMEDP = Standard Methods for the Examination of Dairy Products
- SMEWW = Standard Methods for the Examination of Waste Water



## Accredited Laboratory

A2LA has accredited

**FOOD SAFETY NET SERVICES, LTD.**

*San Antonio, 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's *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 16<sup>th</sup> day of October 2018

A blue ink signature of the Senior Director of Accreditation Services.

Senior Director, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.01  
Valid to September 30, 2020  
Revised 03 January 2019

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