



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES,
WISCONSIN, LLC
2343 Verlin Road
Green Bay, WI 54311
Amy Sorgnit Phone: 480-334-0350
amy.Sorgnit@FSNS.com

BIOLOGICAL

Valid to: September 30, 2020

Certificate Number: 1698.04

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 Food, Dietary Supplements, and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests On foods, beverages, bread, butter, cheese, cocoa, eggs, feeds, fruits, ice cream, mayonnaise and dressings, meat, oils, milk, nuts, seafood, 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
<i>Enterobacteriaceae</i> 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
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
	4.6	AOAC-RI 121301

Qualitative Platform	Method SOP(s)	Reference Method(s)
ELFA (VIDAS) Analysis	32.1	AOAC 2004.03
	32.2	AOAC 2011.03
	32.3	AOAC OMA 2013.01, AOAC-RI 071101
	33.1	AOAC 2004.02
	34.1	AOAC 2004.06, AOAC-RI 981202
	34.3	AOAC 2013.10
	39.1	AOAC 2013.01, AOAC-RI 060903
<i>E.coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
GDS Analysis	36.5	AOAC 2005.04
	38.2	AOAC 2009.03
PCR-BAX Analysis	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
	51.1	Hygiena BAX
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C
<i>Streptococcus thermophilus</i> in Yogurt	50.2	APHA Standard Methods
<i>Listeria monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8

FDA-BAM = Food and Drug Administration-Bacteriological Analytical Manual

AOAC = Association of Official Analytical Chemists

Compendium = Compendium of Methods for the Microbiological Examination of Foods

USDA-FSIS = United States Department of Agriculture-Food Safety and Inspection Service

USDA MLG = United States Department of Agriculture – Microbiological Laboratory Guide Book



Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, WISCONSIN, LLC.

Green Bay, WI

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 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 17th day of September 2018.

A handwritten signature in black ink, written over a horizontal line.

President and CEO
For the Accreditation Council
Certificate Number 1698.04
Valid to September 30, 2020

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