



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES  
410 N 200 W  
Hyrum, UT 84319  
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BIOLOGICAL

Valid To: December 31, 2025

Certificate Number: 1698.22

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, pet food, 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	Reference Method(s)
Aerobic Plate Count	6595	AOAC 986.33, 989.10, 990.12
Enterobacteriaceae Count	8722	AOAC 2003.01
<i>Escherichia coli</i> and Coliform	7849	AOAC 989.10, 991.14, 998.08
Lactic Acid Plate Count	6590	AOAC-RI 041701
Yeast and Mold Count	6612	AOAC 997.02

Qualitative Platform	Method SOP	Reference Method(s)
ELFA (VIDAS) Analysis	10058	AOAC 2011.03 ( <i>Salmonella</i> Easy)
	10058	AOAC 2004.02 ( <i>Listeria monocytogenes</i> )
	10058	AOAC 2013.10 ( <i>Listeria</i> spp. UP)

Qualitative Platform	Method SOP	Reference Method(s)
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:H7 RT)
	13.18	AOAC 2013.09, AOAC-RI 100201 ( <i>Salmonella</i> 2)
	13.19	AOAC 2013.02, AOAC-RI 081201, USDA MLG Chapter 4 ( <i>Salmonella</i> spp. RT)
	14.9	AOAC-RI 030502 ( <i>Listeria</i> spp.)
	14.15	AOAC-RI 050903 ( <i>Listeria</i> spp. 24E)
	14.17	AOAC-RI 081401 ( <i>Listeria</i> spp. RT)

KEY:

AOAC = Association of Official Analytical Chemists International

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

USDA MLG = United States Department of Agriculture – Microbiological Laboratory Guidebook





# Accredited Laboratory

A2LA has accredited

## FOOD SAFETY NET SERVICES

*Hyrum, UT*

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 12<sup>th</sup> day of January 2024.

A blue ink signature of Trace McInturff, written over a horizontal line.

Mr. Trace McInturff, Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.22  
Valid to December 31, 2025

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