



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
193002 Range Road 145A
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BIOLOGICAL

Valid To: March 31, 2024

Certificate Number: 1698.23

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, pet food, 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	1.3	AOAC 986.33, 989.10, 990.12
Enterobacteriaceae Count	25.1	AOAC 2003.01
<i>Escherichia coli</i> and Coliform Count	6.4, 7.4	AOAC 986.33, 989.10, 991.14 998.08

Qualitative Platform	Method SOP	Reference Method(s)
<i>E. coli</i> O157: H7 Cultural Confirmation	12.14	Health Canada MFHPB-10
<i>E. coli</i> VTEC Cultural Confirmation	12.15	Health Canada MFLP-86
GDS Analysis	36.5	AOAC 2005.04 (<i>E. coli</i> O157:H7)
PCR-BAX Analysis	12.8	AOAC-RI 091301 (Non <i>E. coli</i> O157:H7 STEC RT)
	12.10	AOAC-RI 031002 (<i>E. coli</i> O157:H7 RT)
	12.17	AOAC-RI 102003 (<i>E. coli</i> O157:H7 EXACT)
	13.18	USDA FSIS MLG 4.10 (<i>Salmonella</i> spp. 2)
	13.19	AOAC 2013.02, AOAC-RI 081201 (<i>Salmonella</i> RT)
<i>Salmonella</i> Cultural Confirmation	13.27	Health Canada MFHPB-20

CHEMICAL

Test / Technology	Method SOP(s)	Reference Method(s)
Percent Fat and Moisture – Modified Soxhlet	C37	AOCS AM 5-04, ANKOM Method
Percent Protein – Kjeldahl Method	C03.1	AOAC 981.10

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

Alberta, CANADA

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 28th day of February 2022

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

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.23
Valid to March 31, 2024
Revised February 22, 2024

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