



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES  
193002 Range Road 145A  
Duchess, Alberta T0J0Z0 CANADA  
Randal Garrett Phone: 210 213 9125  
[Randal.Garrett@FSNS.com](mailto:Randal.Garrett@FSNS.com)

BIOLOGICAL

Valid To: January 31, 2026

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	6595	AOAC 986.33, 989.10, 990.12
Enterobacteriaceae Count	8722	AOAC 2003.01
<i>Escherichia coli</i> and Coliform Count	6622, 7849	AOAC 986.33, 989.10, 991.14 998.08

Qualitative Platform	Method SOP	Reference Method(s)
<i>E. coli</i> O157: H7 Cultural Confirmation	7825	Health Canada MFHPB-10
<i>E. coli</i> VTEC Cultural Confirmation	7827	Health Canada MFLP-86
GDS Analysis	10054	AOAC 2005.04 ( <i>E. coli</i> O157:H7)
VIDAS	10058	AOAC 2004.06 ( <i>Listeria</i> spp.)
PCR-BAX Analysis	10049	AOAC-RI 091301 (Non <i>E. coli</i> O157:H7 STEC RT)
	100049	AOAC-RI 031002 ( <i>E. coli</i> O157:H7 RT)
	10049	AOAC-RI 031002 ( <i>E. coli</i> O157:H7 RT Exact)
	10049	USDA FSIS MLG 4.10 ( <i>Salmonella</i> spp. 2)
	10049	AOAC 2013.02, AOAC-RI 081201 ( <i>Salmonella</i> RT)
<i>Salmonella</i> Cultural Confirmation	7835	Health Canada MFHPB-20

KEY:

AOAC = Association of Official Analytical Chemists International  
AOAC-RI = Association of Official Analytical Chemists International – Research Institute  
(A2LA Cert. No 1698.23) Revised 4/1/2024



# 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 28<sup>th</sup> day of March 2024.

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

Mr. Trace McInturff, Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.23  
Valid to January 31, 2026  
Revised April 1, 2024

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