



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LLC.  
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BIOLOGICAL

Valid To: December 31, 2024

Certificate Number: 1698.03

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 foods, beverages, feeds, bread, butter, cheese, cocoa, eggs, seafood, fruit, mayonnaise, dressings, ice cream, meat, oils, milk, nuts, spices, sugars, vegetables, water and environmental swabs:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
3M Petrifilm	1.3	AOAC 986.33, 989.10, 990.12 (Aerobic Plate Count)
	1.5	AOAC 2015.13, AOAC-RI 121403 (Rapid Aerobic Count (RAC) Plate)
	1.14	AOAC-RI 041701 (Lactic Acid Plate Count)
	4.3	AOAC 997.02 (Yeast and Mold)
	4.6	AOAC-RI 121301 (Rapid Yeast and Mold)
	6.4, 7.4	AOAC 966.24, 986.33, 989.10, 991.14, 998.08 ( <i>Escherichia coli</i> and Coliform)
	7.6	AOAC-RI 051801 (Rapid Generic <i>E. coli</i> and Coliform Count)
	11.3	AOAC 2003.07, 2003.08, 2003.11 ( <i>Staphylococcus aureus</i> )
	25.1	AOAC 2003.01 (Enterobacteriaceae)
CMMEF	2.1	Compendium Chapter 7 (Anaerobic Plate Count)
	9.1	Compendium Chapter 19 (Lactic Acid Bacteria)
Colilert	7.11	AOAC 991.15 (Total Coliforms and <i>E. coli</i> in Water)

Quantitative Test Method	Method SOP(s)	Reference Method(s)
FDA-BAM	1.1	FDA-BAM Chapter 3 (Aerobic Plate Count)
	4.1	FDA-BAM Chapter 18 (Yeast and Mold)
	11.1	FDA-BAM Chapter 12 ( <i>S. aureus</i> )
SMEWW	1.7	9215 A (Heterotrophic Plate Count)
	7.2	9221 B, 9221 F (Coliform and <i>E. coli</i> MPN APHA)
	7.11	9223 B, AOAC 991.15 (Coliform and <i>E. coli</i> Count IDEXX Quanti-Tray/2000)
USP	9045	USP <62> ( <i>Salmonella</i> spp.)

Qualitative Platform	Method SOP	Reference Method(s)
<i>Cronobacter sakazakii</i> Cultural Confirmation	51.3	ISO 22964
<i>E. coli</i> O157:H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
	12.13	FDA-BAM Chapter 4A
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03 (EZ <i>Salmonella</i> spp.)
	32.3	AOAC 2013.01, AOAC-RI 071101 ( <i>Salmonella</i> spp.)
	33.1	AOAC 2004.02 ( <i>Listeria monocytogenes</i> )
	33.2	AOAC 2013.11, AOAC-RI 091103 ( <i>L. monocytogenes</i> Xpress)
	34.1	AOAC 996.06, 2004.06, AOAC-RI 981202 ( <i>Listeria</i> spp.)
	34.3	AOAC 2013.10, 2013.10 ( <i>Listeria</i> spp. UP)
GDS Analysis	36.5	AOAC 2005.04 ( <i>E. coli</i> O157:H7 Tq)
	38.2	AOAC 2009.03, AOAC-RI 050602 ( <i>Salmonella</i> spp. Tq)
	51.2	AOAC-RI 12193 ( <i>Cronobacter</i> spp. Tq)
<i>L. monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8
Non-O157 Shiga Toxin <i>E. coli</i> (STEC) Cultural Confirmation	12.11	USDA FSIS Chapter 5B

Qualitative Platform	Method SOP	Reference Method(s)
3M Molecular Detection Assay Analysis	12.12	AOAC 2017.01 ( <i>E. coli</i> O157:H7)
	13.20	AOAC 2016.01 ( <i>Salmonella</i> spp.)
	36.8	AOAC RI# 071902 (STEC)
PCR-BAX Analysis	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)
	12.17	AOAC-RI 102003 ( <i>E. coli</i> O157 EXACT)
	13.18	AOAC 2003.09, AOAC-RI 100201 ( <i>Salmonella</i> spp. 2)
	13.19	AOAC 2013.02, AOAC RI 081201 ( <i>Salmonella</i> spp. RT)
	14.8	AOAC 2003.12, AOAC-RI 070202 ( <i>L. monocytogenes</i> )
	14.9	AOAC-RI 030502 ( <i>Listeria</i> spp.)
	14.16	AOAC-RI 121402 ( <i>L. monocytogenes</i> RT)
	14.17	AOAC-RI 081401 ( <i>Listeria</i> spp. RT)
	51.1	Hygiene ( <i>C. sakazakii</i> )
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C
	13.15	<i>Salmonella</i> in Poultry House Environments CFSAN
SDI RapidChek / Confirm	13.17	AOAC-RI 111002 ( <i>Salmonella enteritidis</i> )

KEY:

APHA = American Public Health Association

AOAC = Association of Official Analytical Chemists International

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

CMMEF = Compendium of Methods for the Microbiological Examination of Foods

CFSAN = Center for Food Safety and Applied Nutrition

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

ISO = International Organization for Standards

SMEWW = Standard Methods for the Examination of Wastewater

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

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



## Accredited Laboratory

A2LA has accredited

### FOOD SAFETY NET SERVICES, LLC.

Phoenix, AZ

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 9<sup>th</sup> day of January 2023.

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 1698.03  
Valid to December 31, 2024  
Revised June 27, 2024

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