SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

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BIOLOGICAL

Valid To: September 30, 2026 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 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 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)
3M Petrifilm	6595 / 1.3	AOAC 990.12, 986.33, 989.10, USDA MLG Chapter 3 (Aerobic Plate Count)
	6590 / 1.14	AOAC-RI 041701 (Lactic Acid Bacteria)
	6612 / 4.3	AOAC 997.02 (Yeast and Mold)
	6613 / 4.6	AOAC-RI 121301 (Rapid Yeast and Mold)
	6622 / 6.4 7849 / 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24, USDA MLG Chapter 3 (*Escherichia coli* and Coliform)
	7854 / 11.3	AOAC 2003.07, 2003.08, 2003.11 (*Staphylococcus aureus*)
	8722 / 25.1	AOAC 2003.01 (Enterobacteriaceae)
Compendium	6600 / 2.1	Compendium Chapter 7 (Anaerobic Plate Count)
	7820 / 9.1	Compendium Chapter 19 (Lactic Acid Bacteria)
	9035 / 50.2	Compendium Chapter 47 (*Streptococcus thermophilus* in Yogurt)
FDA-BAM	6586 / 1.1	FDA-BAM Chapter 3 (Aerobic Plate Count)
	7806 / 7.1	FDA-BAM Chapter 4 (*E. coli* and Coliform MPN)
	7853 / 11.1	FDA-BAM Chapter 12 (*S. aureus*)
	6604 / 4.1	FDA-BAM Chapter 18 (Yeast and Mold)

Qualitative Platform	Method SOP(s)	Reference Method(s)
3M Molecular Detection Assay Analysis	7824 / 12.12	AOAC 2017.01 (*E. coli* O157:H7)
	7832 / 13.20	AOAC 2016.01 (*Salmonella* spp.)
	7864 / 14.24	AOAC 2016.08, AOAC-RI 081501 (*L. monocytogenes*)
BioRad iQ-Check Analysis	10051 / 12.18	AOAC-RI 020801 (*E. coli* O157:H7)
	10051 / 36.7	AOAC-RI 121203 (STEC VirX and SerO II)
	10051 / 13.26	AOAC 2017.06, AOAC-RI 010803 (*Salmonella* II)
	10051 / 14.20	AOAC-RI 090701 (*Listeria* spp.)
	10051 / 14.29	AOAC-RI 010802 (*L. monocytogenes*)
Cultural Confirmation	7858 / 12.4	USDA MLG Chapter 5, 5A (*E. coli* O157:H7)
	7856 / 12.11	USDA MLG Chapter 5B (Non *E. coli* O157:H7 STEC
	7859 / 13.1	FDA-BAM Chapter 5 (*Salmonella* spp.)
	7860 / 13.2	USDA MLG Chapter 4, 4C (*Salmonella* spp.)
	7861 / 14.1	FDA-BAM Chapter 10 (*Listeria monocytogenes*)
	7863 / 14.2	USDA MLG Chapter 8, 8A (*L. monocytogenes*)
ELFA (VIDAS) Analysis	10058 / 32.1	AOAC 2004.03 (*Salmonella* spp.)
	10058 / 32.2	AOAC 2011.03 (EZ *Salmonella* spp.)
	10058 / 32.3	AOAC 2013.01, AOAC-RI 071101 (*Salmonella* spp. UP)
	10058 / 33.1	AOAC 2004.02 (*L. monocytogenes*)
	10058 / 34.1	AOAC 2004.06, AOAC-RI 981202 (*Listeria* spp.)
	10058 / 34.3	AOAC 2013.10 (*Listeria* spp. UP)
GDS Analysis	10054 / 36.5	AOAC 2005.04 (*E. coli* O157:H7 Tq)
	10054 / 38.2	AOAC 2009.03 (*Salmonella* spp. Tq)
ISO	8718 / 20.2	ISO 13720 (*Pseudomonas* spp.)

Qualitative Platform	Method SOP(s)	Reference Method(s)
PCR-BAX Analysis	10049 / 12.8	AOAC-RI 091301, USDA MLG Chapter 5 (Non *E. coli* O157 STEC RT)
	10049 / 12.10	AOAC-RI 031002, USDA MLG Chapter 5 (*E. coli* O157:H7 RT)
	10049 / 12.17	AOAC-RI 102003 (*E. coli* O157:H7 RT EXACT)
	10049 / 13.18	AOAC 2003.09, AOAC-RI 100201, USDA MLG Chapter 4 (*Salmonella* spp. 2)
	10049 / 13.19	AOAC 2013.02, AOAC-RI 081201, USDA MLG Chapter 4 (*Salmonella* spp. RT)
	10049 / 14.8	AOAC 2003.12, AOAC-RI 070202 (*L. monocytogenes*)
	10049 / 14.9	AOAC-RI 030502 (*Listeria* spp.)
	10049 / 14.16	AOAC-RI 121402 (*L. monocytogenes* RT)
	10049 / 14.17	AOAC-RI 081401 (*Listeria* spp. RT)
	10049 / 51.1	Hygiena (*Cronobacter sakazakii*)

Key:
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 MLG = United States Department of Agriculture – Microbiological Laboratory Guidebook

Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, WISCONSIN, LLC.

De Pere, WI

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 23rd day of August 2024.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.04
Valid to September 30, 2026

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