



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.  
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BIOLOGICAL

Valid To: September 30, 2026

Certificate Number: 1698.01

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 and 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	1.1 (6586)	FDA BAM Chapter 3
	1.3 (6595)	AOAC 986.33, 989.10, 990.12, USDA MLG Chapter 3
Anaerobic Plate Count	2.1 (6600)	Compendium Chapter 7
<i>Bacillus cereus</i> Count	5.1 (6616)	FDA BAM Chapter 14
Enterobacteriaceae Count	25.1 (8722)	AOAC 2003.01
<i>Escherichia coli</i> and Coliform Count	6.4 (6622), 7.4 (7849)	AOAC 966.24, 986.33, 989.10, 991.14, 998.08, USDA MLG Chapter 3
	7.1 (7806)	FDA BAM Chapter 4
	7.2 (7811)	APHA (SMEWW) Chapter 9
Heterotrophic Plate Count	1.7 (6599)	APHA (SMEWW) Chapter 9
Lactic Acid Bacteria Count	9.1 (7820)	Compendium Chapter 19
	1.14 (6590)	AOAC PTM 041701
Psychrotrophic Plate Count	3.1 (6602)	Compendium Chapter 13
Standard Plate Count	1.6 (6598)	APHA (SMEDP) Chapter 6
<i>Staphylococcus aureus</i> Count	11.1 (7853)	FDA BAM Chapter 12
	11.3 (7854)	AOAC 2003.07, 2003.08, 2003.11

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Yeast and Mold Count	4.1 (6604)	FDA BAM Chapter 18
	4.3 (6612)	AOAC 997.02
	4.6 (6613)	AOAC 2014.05

Qualitative Platform	Method SOP(s)	Reference Method(s)
<i>Campylobacter jejuni/coli/lari</i>	15.1 (8706)	USDA MLG Chapter 41
<i>E.coli</i> O157:H7 Cultural Confirmation	12.4 (7858)	USDA MLG Chapter 5C
ELFA (VIDAS) Analysis	15.4 (10058)	AOAC-RI 051201 ( <i>Campylobacter</i> spp.)
	32.2 (10058)	AOAC 2011.03 (EZ <i>Salmonella</i> )
	32.3 (10058)	AOAC 2013.01, AOAC-RI 071101 ( <i>Salmonella</i> spp. UP)
	33.1 (10058)	AOAC 2004.02 ( <i>Listeria monocytogenes</i> )
	34.1 (10058)	AOAC 2004.06, AOAC-RI 981202 ( <i>Listeria</i> spp.)
	34.3 (10058)	AOAC 2013.10 ( <i>Listeria</i> spp. UP)
	39.1 (10058)	AOAC-RI 060903 ( <i>E. coli</i> O157:H7 UP)
	11.5	AOAC 2007.06 ( <i>Staphylococci</i> Enterotoxin)
GDS Analysis	14.12 (10054)	AOAC-RI 070701 ( <i>Listeria</i> spp.)
	14.13 (10054)	AOAC-RI 070702 ( <i>L. monocytogenes</i> )
	36.5 (10054)	AOAC 2005.04 ( <i>E. coli</i> O157:H7 Tq)
	38.2 (10054)	AOAC 2009.03 ( <i>Salmonella</i> spp. Tq)
<i>L. monocytogenes</i> Cultural Confirmation	14.1 (7861)	FDA BAM Chapter 10
	14.2 (7863)	USDA MLG Chapter 8
PCR-BAX Analysis	12.7 (10049)	AOAC-RI 050501 ( <i>E. coli</i> O157:H7 MP)
	12.8 (10049)	AOAC-RI 091301, USDA MLG Chapter 5C (Non <i>E. coli</i> O157 STEC RT)
	12.10 (10049)	AOAC-RI 031002, USDA MLG Chapter 5C ( <i>E. coli</i> O157:H7 RT)
	12.17 (10049)	AOAC-RI 102003 ( <i>E. coli</i> O157:H7 EXACT)
	13.18 (10049)	AOAC 2003.09, AOAC-RI 100201, USDA MLG Chapter 4 ( <i>Salmonella</i> spp. 2)

Qualitative Platform	Method SOP(s)	Reference Method(s)
PCR-BAX Analysis ( <i>cont.</i> )	13.19 (10049)	AOAC 2013.02, AOAC-RI 081201, USDA MLG Chapter 4 ( <i>Salmonella</i> spp. RT)
	14.8 (10049)	AOAC 2003.12, AOAC-RI 070202 ( <i>L. monocytogenes</i> )
	14.9 (10049)	AOAC-RI 030502 ( <i>Listeria</i> spp.)
	14.14 (10049)	AOAC-RI 080901 ( <i>L. monocytogenes</i> 24E)
	14.15 (10049)	AOAC-RI 050903 ( <i>Listeria</i> spp. 24E)
	14.16 (10049)	AOAC-RI 121402 ( <i>L. monocytogenes</i> RT)
	14.17 (10049)	AOAC-RI 081401 ( <i>Listeria</i> spp. RT)
	15.3 (10049)	AOAC-RI 040702 ( <i>Campylobacter</i> spp. RT)
<i>Salmonella</i> SDI RapidChek	13.17 (7831)	AOAC-RI 111002
<i>Salmonella</i> Cultural Confirmation	13.1 (7859)	FDA BAM Chapter 5C
	13.2 (7860)	USDA MLG Chapter 4
	13.15 (7830)	<i>Salmonella</i> in Poultry House Environments CFSAN
<i>Salmonella</i> Serotyping	85.1 (9071)	BD Difco
Top 6 Non <i>E. coli</i> O157 STEC Cultural Confirmation	12.11 (7856)	USDA MLG Chapter 5B

KEY:

APHA = American Public Health Association

AOAC = Association of Official Analytical Chemists International

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

Compendium = Compendium of Methods for the Microbiological Examination of Foods

FDA BAM = Food and Drug Administration – Bacteriological Analytical Manual

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

SMEDP = Standard Methods for the Examination of Dairy Products

SMEWW = Standard Methods for the Examination of Wastewater



## Accredited Laboratory

A2LA has accredited

### FOOD SAFETY NET SERVICES, LTD.

San Antonio, TX

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 13<sup>th</sup> day of December 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 1698.01  
Valid to September 30, 2026

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