



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.
 2545 114th Street
 Grand Prairie, TX 75050
 Randal Garrett Phone: (210) 213-9125
 Randal.Garrett@FSNS.com

BIOLOGICAL

Valid To: March 31, 2027

Certificate Number: 1698.02

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA AOAC Laboratory Accreditation 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, 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)
3M Petrifilm	1.3	AOAC 990.12, 986.33, 989.10 (Aerobic Plate Count)
	1.5	AOAC 2015.13, AOAC-RI 121403 (Rapid Aerobic Count Plate)
	1.14	AOAC-RI 041701 (Lactic Acid Bacteria Count Plate)
	4.3	AOAC 997.02 (Yeast and Mold)
	4.6	AOAC 2014.05 (Rapid Yeast and Mold Count Plate)
	6.4, 7.4	AOAC 966.24, 986.33, 989.10, 991.14, 998.08 (<i>Escherichia coli</i> and Coliform)
	11.3	AOAC 2003.07, 2003.08, 2003.11 (<i>Staphylococcus aureus</i>)
	25.1	AOAC 2003.01 (Enterobacteriaceae)
APHA (SMEDP)	1.6	APHA (SMEDP) Chapter 6 (Standard Plate Count)
Colilert	7.11	AOAC 991.15 (Total Coliforms and <i>E. coli</i> in Water)
Compendium	2.1	Compendium Chapter 7 (Anaerobic Plate Count)
	9.1	Compendium Chapter 19 (Lactic Acid Bacteria)

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)
	5.1	FDA-BAM Chapter 14 (<i>Bacillus cereus</i>)
	7.1	FDA-BAM Chapter 4 (<i>E. coli</i> and Coliform MPN)
	11.1	FDA-BAM Chapter 12 (<i>S. aureus</i>)
SMEWW	1.7	APHA 9215 A (Heterotrophic Plate Count)
	7.2, 7.5	APHA 9221 E, 9221 F (Thermotolerant (Fecal) Coliform and <i>E. coli</i> MPN APHA)

Qualitative Platform	Method SOP	Reference Method(s)
<i>E. coli</i> O157:H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
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. UP)
	33.1	AOAC 2004.02 (<i>Listeria monocytogenes</i>)
	33.2	AOAC 2013.11, AOAC-RI 091103 (<i>Listeria monocytogenes</i> Express)
	34.1	AOAC 2004.06, AOAC-RI 981202 (<i>Listeria</i> spp.)
	34.3	AOAC 2013.10 (<i>Listeria</i> spp. UP)
	39.1	AOAC-RI 060903 (<i>E. coli</i> O157:H7 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)
<i>L. monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8

Qualitative Platform	Method SOP	Reference Method(s)
PCR-BAX Analysis	12.7	AOAC-RI 050501 (<i>E. coli</i> O157:H7 MP)
	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)
	13.18	AOAC 2003.09, AOAC-RI 100201 (<i>Salmonella</i> spp.)
	13.19	<i>Salmonella</i> Real-Time BAX method
	14.8	AOAC 2003.12, AOAC-RI 070202 (<i>Listeria monocytogenes</i>)
	14.9	AOAC-RI 030502 (<i>Listeria</i> spp.)
	14.16	AOAC-RI 121402 (<i>Listeria monocytogenes</i> RT)
	14.17	AOAC-RI 081401 (<i>Listeria</i> spp. RT)
	15.3	AOAC-RI 040702 (<i>Campylobacter</i>)
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C

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 Guide Book

SMEDP = Standard Methods for the Examination of Dairy Products



Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LTD

Grand Prairie, 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 AOAC 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 21st day of April 2025.

A blue ink signature of Mr. Trace McInturff.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.02
Valid to March 31, 2027

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