

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LP 6281 Chalet Drive Commerce, CA 90040 Phone: 210-213-9125 Randal Garrett

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BIOLOGICAL

Valid To: May 31, 2025 Certificate Number: 1698.08

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, fruits, mayonnaise, dressings, ice cream, meat, oils, milk, nuts, spices, sugars, vegetables, water and environmental swabs:

Quantitative Test Method	FSNS Method(s)	Reference Method(s)
3M Petrifilm	1.3	AOAC 986.33, 989.10, 990.12
		USDA MLG Chapter 3
		(Aerobic 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,
		USDA MLG Chapter 3
		(Escherichia coli and Coliform)
	11.3	AOAC 2003.07, 2003.08, 2003.11
		(Staphylococcus aureus)
	25.1	AOAC 2003.01
		(Enterobacteriaceae)
Compendium	2.1	Compendium Chapter 7
		(Anaerobic Plate Count)
	9.1	Compendium Chapter 19
		(Lactic Acid Bacteria)

Quantitative Test Method	FSNS Method(s)	Reference Method(s)
	1.1	FDA-BAM Chapter 3
		(Aerobic Plate Count)
	4.1	FDA-BAM Chapter 18
		(Yeast and Mold)
EDA DAM	5.1	FDA-BAM Chapter 14
FDA-BAM		(Bacillus cereus)
	7.1	FDA-BAM Chapter 4
		(E. coli and Coliform MPN)
	11.1	FDA-BAM Chapter 12
		(S. aureus)
Standard Methods for the Examination	1.7	AOAC 9215
		(Heterotrophic Plate Count)
	7.2	APHA 9221 E, 9221 F
of Water and Wastewater		(Coliform and <i>E. coli</i> MPN APHA)
	7.11	APHA 991.15
		(Total Coliforms and <i>E. coli</i> in Water – Colilert)
USP		USP <61>
	61.5	(Total Aerobic Microbial Count and Total
		Combined Mold and Yeast)
		USP <2021>
	61.3	(Total Aerobic Microbial Count and Total
		Combined Mold and Yeast)

Qualitative Platform	FSNS Method(s)	Reference Method(s)
E. coli O157:H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03 (EZ Salmonella spp.)
	32.3	AOAC 2013.01, AOAC-RI 071101 (Salmonella spp. UP)
	33.1	AOAC 2004.02 (Listeria monocytogenes)
	33.2	AOAC 2013.11, AOAC-RI 091103 (L. monocytogenes Express)
	34.1	AOAC 2004.06, AOAC-RI 981202 (<i>Listeria</i> spp.)
	34.3	AOAC 2013.10 (Listeria spp. UP)
	39.1	AOAC-RI 060903 (<i>E. coli</i> O157:H7 UP)
GDS Analysis	14.12	AOAC-RI 070701 (<i>Listeria</i> spp. Tq)
	14.13	AOAC-RI 070702 (L. monocytogenes Tq)
	36.5	AOAC 2005.04 (<i>E. coli</i> O157:H7 Tq)
	38.2	AOAC 2009.03, AOAC-RI 050602 (Salmonella spp. Tq)

Qualitative Platform	FSNS Method(s)	Reference Method(s)
L. monocytogenes Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8
PCR-BAX Analysis	12.8	AOAC-RI 091301, USDA MLG Chapter 5 (Non E. coli O157 STEC RT)
	12.10	AOAC-RI 031002, USDA MLG Chapter 5 (E. coli O157:H7 RT)
	12.17	AOAC-RI 102003 (E. coli O157:H7 Exact)
	13.18	AOAC 2003.09, AOAC-RI 100201, USDA MLG Chapter 4 (Salmonella spp. 2)
	13.19	AOAC 2013.02, AOAC RI 081201, USDA MLG Chapter 4 (Salmonella spp. RT)
	14.17	AOAC-RI 081401 (Listeria spp. RT) *
	14.8	AOAC 2003.12, AOAC-RI 070202 (L. monocytogenes)
	14.9	AOAC-RI 030502 (<i>Listeria</i> spp.)
	14.15	AOAC-RI 050903 (<i>Listeria</i> spp. 24E)
	14.16	AOAC-RI 121402 (L. monocytogenes RT)
Salmonella spp. Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C
SDI RapidChek / Confirm	14.10	AOAC-RI 101102 (<i>Listeria</i> spp. NextDay)
	28.1	AOAC-RI 070801 (<i>E. coli</i> O157:H7)
USP	61.4	USP <62> (E. coli, Salmonella spp., and S. aureus)
	62.2	USP <2022> (E. coli, Salmonella spp., and S. aureus)

^{*}Method is accredited with A2LA under ISO/IEC 17025:2017 but does not comply with 2018 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Foods, Dietary Supplements and Pharmaceuticals"), accreditation.

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

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Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LP

Commerce, CA

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 22nd day of May 2023.

Mr. Trace McInturff, Vice President, Accreditation Services For the Accreditation Council

Certificate Number 1698.08

Valid to May 31, 2025

Revised April 29, 2025