SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

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

BIOLOGICAL

Valid To: April 30, 2027 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 AOAC Laboratory Accreditation 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)
	1.5	AOAC 2015.13, AOAC-RI 121403 (Rapid Aerobic Count (RAC) Plate)
	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)

5202 Presidents Court, Suite 220 | Frederick, MD 21703-8398 | Phone: 301 644 3248 | Fax: 240 454 9449 | www.A2LA.org

Quantitative Test Method	FSNS Method(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 *(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 of Water and Wastewater	1.7	AOAC 9215 (Heterotrophic Plate Count)
	7.2	APHA 9221 E, 9221 F (Coliform and *E. coli* MPN APHA)
	7.11	APHA 991.15 (Total Coliforms and *E. coli* in Water – Colilert)
USP	61.5	USP <61> (Total Aerobic Microbial Count and Total Combined Mold and Yeast)
	61.3	USP <2021> (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 (*Listeria* spp.)
	34.3	AOAC 2013.10 (*Listeria* spp. UP)
	39.1	AOAC-RI 060903 (*E. coli* O157:H7 UP)
GDS Analysis	14.12	AOAC-RI 070701 (*Listeria* spp. Tq)
	14.13	AOAC-RI 070702 (*L. monocytogenes* Tq)
	36.5	AOAC 2005.04 (*E. coli* 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 (*Listeria* spp.)
	14.15	AOAC-RI 050903 (*Listeria* 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 (*Listeria* spp. NextDay)
	28.1	AOAC-RI 070801 (*E. coli* 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

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 – 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 16th day of May 2025.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.08
Valid to April 30, 2027

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