SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.
8750 W. 20th St.
Greeley, CO 80634
Amanda Farrens Phone: 402-906-9606
Mandi. Farrens@FSNS.com

BIOLOGICAL

Valid To: June 30, 2027 Certificate Number: 1698.18

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, and 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-RI 121403 (Rapid Aerobic Plate Count)
	1.14	AOAC-RI 041701 (Lactic Acid Bacteria Count)
	4.3	AOAC 997.02 (Yeast and Mold)
	4.6	AOAC-RI 121301 (Rapid Yeast and Mold)
	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24 (*Escherichia coli* and Coliform)
	11.3	AOAC 2003.07, 2003.08, 2003.11 (*Staphylococcus aureus)*
	25.1	AOAC 2003.01 (Enterobacteriaceae)
Colilert/Colitag	7.11	AOAC 991.15 (Total Coliforms and *E. coli* 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)
	7.1	FDA-BAM Chapter 4 (*E. coli* and Coliform MPN)
	11.1	FDA-BAM Chapter 12 (*S. aureus*)
	4.1	FDA-BAM Chapter 18 (Yeast and Mold)

Qualitative Platform	Method SOP(s)	Reference Method(s)
Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A (*E. coli* O157:H7)
	12.11	USDA MLG Chapter 5B (Non *E.coli* O157:H7 STEC)
	13.1	FDA-BAM Chapter 5 (*Salmonella* spp.)
	13.2	USDA MLG Chapter 4, 4C *(Salmonella* spp.)
	14.1	FDA-BAM Chapter 10 (*Listeria monocytogenes*)
	14.2	USDA MLG Chapter 8, 8A (*L. monocytogenes*)
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03 (EZ *Salmonella* spp.)
	34.1	AOAC 2004.06, AOAC-RI 981202 (*Listeria* spp.)
GDS Analysis	36.4	AOAC RI 071301 (Top 7 MPX STEC)
	36.5	AOAC 2005.04 (*E. coli* O157:H7 Tq)
	38.2	AOAC 2009.03, AOAC-RI 050602 (*Salmonella* spp. Tq)
GENEUP- Pathogenic *E. coli*	10056	AOAC RI 022203
PCR-BAX Analysis	12.8	AOAC-RI 091301, (Non *E. coli* O157 STEC RT)
	12.10	AOAC-RI 031002 (*E. coli* O157:H7 RT)
	12.17	AOAC-RI 102003 (*E. coli* O157:H7 RT EXACT)
	13.18	AOAC 2003.09, AOAC-RI 100201 (*Salmonella* spp. 2)
	14.8	AOAC 2003.12, AOAC-RI 070202 (*L. monocytogenes*)
	14.9	AOAC-RI 030502 (*Listeria* spp.)

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

Greeley, CO

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 28th day of April 2025.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.18
Valid to June 30, 2027

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