

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

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BIOLOGICAL

Valid To: June 30, 2027 Certificate Number: 1698.38

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this laboratory to perform the following tests on <u>foods</u>, <u>pet foods</u>, <u>beverages</u>, <u>bread</u>, <u>butter</u>, <u>cheese</u>, <u>cocoa</u>, <u>eggs</u>, <u>feeds</u>, <u>fruits</u>, <u>ice cream</u>, <u>mayonnaise and dressings</u>, <u>meat</u>, <u>oils</u>, <u>milk</u>, <u>nuts</u>, <u>seafood</u>, <u>spices</u>, <u>sugars</u>, <u>vegetables</u>, <u>water</u>, <u>and environmental swabs</u>:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
	6595 / 1.3	AOAC 990.12, 986.33, 989.10, USDA MLG Chapter 3 (Aerobic Plate Count)
	6590 / 1.14	AOAC-RI 041701 (Lactic Acid Bacteria)
	6612 / 4.3	AOAC 997.02 (Yeast and Mold)
3M Petrifilm	6613 / 4.6	AOAC-RI 121301 (Rapid Yeast and Mold)
	6622 / 6.4 7849 / 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24, USDA MLG Chapter 3 (Escherichia coli and Coliform)
	7854 / 11.3	AOAC 2003.07, 2003.08, 2003.11 (Staphylococcus aureus)
	8722 / 25.1	AOAC 2003.01 (Enterobacteriaceae)
Compendium	6600 / 2.1	Compendium Chapter 7 (Anaerobic Plate Count)
FDA-BAM	6586 / 1.1	FDA-BAM Chapter 3 (Aerobic Plate Count)
	7853 / 11.1	FDA-BAM Chapter 12 (S. aureus)
	6604 / 4.1	FDA-BAM Chapter 18 (Yeast and Mold)



Qualitative Platform	Method SOP(s)	Reference Method(s)
ELFA (VIDAS) Analysis	10058 / 32.1	AOAC 2004.03
	10038 / 32.1	(Salmonella spp.)
	10058 / 32.2	AOAC 2011.03
		(EZ Salmonella spp.)
	10058 / 32.3	AOAC 2013.01, AOAC-RI 071101
		(Salmonella spp. UP)
	10058 / 33.1	AOAC 2004.02
		(L. monocytogenes)
	10058 / 34.1	AOAC 2004.06, AOAC-RI 981202
		(Listeria spp.)
	10058 / 34.3	AOAC 2013.10
		(Listeria spp. UP)
	10056 / 13.23	AOAC-RI 121802
	10030 / 13.23	(Salmonella 2)
Gene-UP	10056 / 14.22	AOAC 2019.10, AOAC-RI 121803
Gene-UP		(Listeria spp. 2)
	10056 / 14.21	AOAC-RI 121804
	10036 / 14.21	(L. monocytogenes 2)
	10049 / 12.8	AOAC-RI 091301,
PCR-BAX Analysis		USDA MLG Chapter 5
		(Non E. coli O157 STEC RT)
	10049 / 12.10	AOAC-RI 031002,
		USDA MLG Chapter 5
		(<i>E. coli</i> O157:H7 RT)
	10049 / 12.17	AOAC-RI 102003
		(E. coli O157:H7 RT EXACT)
	10049 / 13.18	AOAC 2003.09, AOAC-RI 100201,
		USDA MLG Chapter 4
		(Salmonella spp. 2)
	10049 / 13.19	AOAC 2013.02, AOAC-RI 081201,
		USDA MLG Chapter 4
		(Salmonella spp. RT)
	10049 / 14.8	AOAC 2003.12, AOAC-RI 070202
		(L. monocytogenes) AOAC-RI 030502
	10049 / 14.9	
	10040 /1446	(<i>Listeria</i> spp.) AOAC-RI 121402
	10049 / 14.16	
	10040 / 114	(L. monocytogenes RT)
	10049 / 14.17	AOAC-RI 081401
		(Listeria spp. RT)

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, LTD.

St. Louis, MO

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 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 2nd day of December 2025.

Mr. Trace McInturff, Vice President, Accreditation Services

For the Accreditation Council Certificate Number 1698.38

Valid to June 30, 2027