



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES  
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BIOLOGICAL

Valid To: January 31, 2028

Certificate Number: 1698.23

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA's R204 – *Specific Requirements – AOAC Laboratory Accreditation Program*, containing the 2024 "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 food, 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	Method SOP(s)	Reference Method(s)
Aerobic Plate Count	6595	AOAC 986.33, 989.10, 990.12
Enterobacteriaceae Count	8722	AOAC 2003.01
<i>Escherichia coli</i> and Coliform Count	6622, 7849	AOAC 986.33, 989.10, 991.14 998.08

Qualitative Platform	Method SOP	Reference Method(s)
Cultural Confirmation	7825	Health Canada MFHPB-10 ( <i>E. coli</i> O157: H7)
	7827	Health Canada MFLP-86 ( <i>E. coli</i> VTEC)
	7835	Health Canada MFHPB-20 ( <i>Salmonella</i> )
VIDAS	10058	AOAC 2004.06 ( <i>Listeria</i> spp.)
PCR-BAX Analysis	10049	AOAC-RI 091301 (Non <i>E. coli</i> O157:H7 STEC RT)
	100049	AOAC-RI 031002 ( <i>E. coli</i> O157:H7 RT)
	10049	AOAC-RI 031002 ( <i>E. coli</i> O157:H7 RT Exact)
	10049	USDA FSIS MLG 4.10 ( <i>Salmonella</i> spp. 2)
	10049	AOAC 2013.02, AOAC-RI 081201 ( <i>Salmonella</i> RT)

CHEMICAL

<b>Qualitative Platform</b>	<b>Method SOP</b>	<b>Reference Method(s)</b>
Percent Protein Kjeldahl Method by FOSS	7359, C03	AOAC 981.10
Percent Fat Modified Soxhlet by ANKOM	9947, C37	AOCS AM 5-04
Percent Fat Soxhlet by FOSS	7357	AOAC 991.36, AOAC 960.39 USDA CLG-FAT
Percent Moisture Drying Oven	9916	AOAC 950.46

KEY:

AOAC = Association of Official Analytical Chemists International

AOAC-RI = Association of Official Analytical Chemists International – Research Institute





# Accredited Laboratory

A2LA has accredited

## FOOD SAFETY NET SERVICES

Alberta, CANADA

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 18<sup>th</sup> day of December 2025.

A blue ink signature of Trace McInturff, written over a horizontal line.

Mr. Trace McInturff, Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.23  
Valid to January 31, 2028

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