



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.
2545 114th Street
Grand Prairie, TX 75050
Amanda Farrens Phone: (402) 906 9606
Mandi.Farrens@FSNS.com

BIOLOGICAL

Valid To: March 31, 2027

Certificate Number: 1698.02

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, water and environmental swabs:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
3M Petrifilm	1.3 6595	AOAC 990.12, 986.33, 989.10 (Aerobic Plate Count)
	1.5 6597	AOAC 2015.13, AOAC-RI 121403 (Rapid Aerobic Count Plate)
	1.14 6590	AOAC-RI 041701 (Lactic Acid Bacteria Count Plate)
	4.3 6612	AOAC 997.02 (Yeast and Mold)
	4.6 6613	AOAC 2014.05 (Rapid Yeast and Mold Count Plate)
	6.4, 7.4 6622, 7849	AOAC 966.24, 986.33, 989.10, 991.14, 998.08 (<i>Escherichia coli</i> and Coliform)
	11.3 7854	AOAC 2003.07, 2003.08, 2003.11 (<i>Staphylococcus aureus</i>)
	25.1 8722	AOAC 2003.01 (Enterobacteriaceae)
APHA (SMEDP)	1.6 6598	APHA (SMEDP) Chapter 6 (Standard Plate Count)
Colilert	7.11 7844	AOAC 991.15 (Total Coliforms and <i>E. coli</i> in Water)
Compendium	2.1 6600	Compendium Chapter 7 (Anaerobic Plate Count)
	9.1 7820	Compendium Chapter 19 (Lactic Acid Bacteria)

Quantitative Test Method	Method SOP(s)	Reference Method(s)
FDA-BAM	1.1 6586	FDA-BAM Chapter 3 (Aerobic Plate Count)
	4.1 6604	FDA-BAM Chapter 18 (Yeast and Mold)
	5.1 6616	FDA-BAM Chapter 14 (<i>Bacillus cereus</i>)
	7.1 7806	FDA-BAM Chapter 4 (<i>E. coli</i> and Coliform MPN)
	11.1 7853	FDA-BAM Chapter 12 (<i>S. aureus</i>)
SMEWW	1.7 6599	APHA 9215 A (Heterotrophic Plate Count)
	7.2, 7.5 7811, 7812	APHA 9221 E, 9221 F (Thermotolerant (Fecal) Coliform and <i>E. coli</i> MPN APHA)

Qualitative Platform	Method SOP	Reference Method(s)
<i>E. coli</i> O157:H7 Cultural Confirmation	12.4 7858	USDA MLG Chapter 5, 5A
ELFA (VIDAS) Analysis	32.2 10058	AOAC 2011.03 (EZ <i>Salmonella</i> spp.)
	32.3 10058	AOAC 2013.01, AOAC-RI 071101 (<i>Salmonella</i> spp. UP)
	33.1 10058	AOAC 2004.02 (<i>Listeria monocytogenes</i>)
	33.2 10058	AOAC 2013.11, AOAC-RI 091103 (<i>Listeria monocytogenes</i> Express)
	34.1 10058	AOAC 2004.06, AOAC-RI 981202 (<i>Listeria</i> spp.)
	34.3 10058	AOAC 2013.10 (<i>Listeria</i> spp. UP)
	39.1 10058	AOAC-RI 060903 (<i>E. coli</i> O157:H7 UP)
GDS Analysis	36.5 10054	AOAC 2005.04 (<i>E. coli</i> O157:H7 Tq)
	38.2 10054	AOAC 2009.03, AOAC-RI 050602 (<i>Salmonella</i> spp. Tq)
<i>L. monocytogenes</i> Cultural Confirmation	14.1 7861	FDA-BAM Chapter 10
	14.2 7863	USDA MLG Chapter 8

Qualitative Platform	Method SOP	Reference Method(s)
PCR-BAX Analysis	12.7 10049	AOAC-RI 050501 (<i>E. coli</i> O157:H7 MP)
	12.8 10049	AOAC-RI 091301 (Non <i>E. coli</i> O157 STEC RT)
	12.10 10049	AOAC-RI 031002 (<i>E. coli</i> O157:H7 RT)
	13.18 10049	AOAC 2003.09, AOAC-RI 100201 (<i>Salmonella</i> spp.)
	13.19 10049	AOAC 2013.0, AOAC RI - 121902 <i>Salmonella</i> Real-Time BAX method
	14.8 10049	AOAC 2003.12, AOAC-RI 070202 (<i>Listeria monocytogenes</i>)
	14.9 10049	AOAC-RI 030502 (<i>Listeria</i> spp.)
	14.16 10049	AOAC-RI 121402 (<i>Listeria monocytogenes</i> RT)
	14.17 10049	AOAC-RI 081401 (<i>Listeria</i> spp. RT)
	15.3 10049	AOAC-RI 040702 (<i>Campylobacter</i>)
<i>Salmonella</i> Cultural Confirmation	13.1 7859	FDA-BAM Chapter 5
	13.2 7860	USDA MLG Chapter 4, 4C

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 Guide Book

SMEDP = Standard Methods for the Examination of Dairy Products



Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LTD

Grand Prairie, TX

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 21st day of April 2025.

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

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.02
Valid to March 31, 2027

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