SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
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Dodge City, KS 67801
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BIOLOGICAL

Valid To: October 31, 2028 Certificate Number: 1698.21

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 Food, Dietary Supplements, Pharmaceuticals, and Cannabis*"), accreditation is granted to the laboratory to perform the following tests on foods, pet food, beverages, feeds, bread, butter, cheese, cocoa, eggs, seafood, fruits, mayonnaise and dressings, ice cream, meat and oils, milk, nuts, spices, sugars, vegetables, water and environmental swabs:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
3M Petrifilm	6595, 1.3	AOAC 986.33, 989.10, 990.12, USDA MLG Chapter 3 (Aerobic Plate Count)
	6590, 1.14	AOAC-RI 041701 (Lactic Acid Bacteria)
	6622/7489, 6.4/7.4	AOAC 966.24, 986.33, 989.10, 991.14, 998.08, USDA MLG Chapter 3 (*Escherichia coli* and Coliform Count)
	8722, 25.1	AOAC 2003.01 (Enterobacteriaceae)
Aerobic Plate Count	6586, 1.1	AOAC 966.23, FDA-BAM Chapter 3
Yeast and Mold Count	6604, 4.1	FDA-BAM Chapter 18

Qualitative Platform	Method SOP(s)	Reference Method(s)
Colilert	7844, 7.11	AOAC 991.15 (Total Coliforms and *E. coli* in Water)
GDS Analysis	10054, 36.4	AOAC-RI 071301 (Top 7 STEC)
	10054, 36.6	AOAC-PTM 101901 (EHEC ID for *E. coli* O157:H7)
	10054, 36.5	AOAC 2005.04 (*E. coli* O157:H7)
	10054, 38.2	AOAC 2009.03 (*Salmonella* spp. Tq)
	10054	AOAC-PTM 101502 (MPX ID for Top STEC)

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Qualitative Platform	Method SOP(s)	Reference Method(s)
PCR-BAX Analysis	10049, 12.10	AOAC-RI 031002 (*E. coli* O157:H7 RT)
	10049, 12.17	AOAC-RI 102003 (*E. coli* O157:H7 EXACT)
	10049, 13.18	AOAC 2003.09, AOAC-RI 100201 (*Salmonella* 2)
	10049, 13.19	AOAC 2013.02, AOAC-RI 081201 (*Salmonella* RT)
	10049, 14.9	AOAC-RI 030502 (*Listeria* spp.)
	10049, 14.15	AOAC-RI 050903 (*Listeria* spp. 24E)
VIDAS	32.2	AOAC 2011.03 AOAC RI 020901 (Easy *Salmonella*)
	34.1	AOAC 2004.06 AOAC RI 981202 (*Listeria*)

Key:
AOAC = Association of Official Analytical Collaboration International
AOAC-RI = Association of Official Analytical Collaboration International – Research Institute
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

Dodge City, KS

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 7th day of July 2026.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.21
Valid to October 31, 2028

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