



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
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BIOLOGICAL

Valid To: April 30, 2024

Certificate Number: 1698.26

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2018 "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, beverages, feeds, pet food, 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	FSNS Method(s)	Reference Method(s)
3M Petrifilm	1.3	AOAC 990.12, 986.33, 989.10, USDA MLG Chapter 3 (Aerobic Plate Count)
	1.5	AOAC 2015.13 (Rapid Aerobic Plate Count)
	1.14	AOAC PTM 041701 (Lactic Acid Bacteria)
	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, USDA MLG Chapter 3 (<i>Escherichia coli</i> and Coliform)
	11.3	AOAC 2003.07, 2003.08, 2003.11 (<i>Staphylococcus aureus</i>)
	25.1	AOAC 2003.01 (Enterobacteriaceae)

Qualitative Platform	FSNS Method	Reference Method(s)
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03 (EZ <i>Salmonella</i> spp.)
	32.3	AOAC 2013.01 (<i>Salmonella</i> spp. UP)
	34.3	AOAC 2013.10 (<i>Listeria</i> spp. UP)
Gene-Up	13.23	AOAC-RI 121802 (<i>Salmonella</i> 2)
	14.22	AOAC-RI 121803 (<i>Listeria</i> spp. 2)
PCR-BAX Analysis	12.8	AOAC-RI 091301, USDA MLG Chapter 5 (Non <i>E. coli</i> O157 STEC RT)
	12.10	AOAC-RI 031002, USDA MLG Chapter 5 (<i>E. coli</i> O157:H7 RT)
	12.17	AOAC-RI 102003, USDA MLG Chapter 5 (<i>E. coli</i> O157:H7 RT Exact)
	13.18	AOAC 2003.09, AOAC-RI 100201 (<i>Salmonella</i> spp. 2)
	13.19	AOAC 2013.02, AOAC RI 081201 (<i>Salmonella</i> spp. RT)
	14.9	AOAC-RI 030502 (<i>Listeria</i> spp.)

KEY:

AOAC = Association of Official Analytical Chemists International

AOAC-RI = Association of Official Analytical Chemists 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

Plymouth, MN

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 3rd day of May 2022

A blue ink signature of a person, likely the Vice President of Accreditation Services, written over a horizontal line.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.26
Valid to April 30, 2024

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