



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
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BIOLOGICAL

Valid To: April 30, 2024

Certificate Number: 1698.20

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 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 | AOAC 986.33, 989.10, 990.12, USDA MLG Chapter 3 (Aerobic Plate Count) |
| | 1.5 | AOAC 2015.13, AOAC-RI 121403 (Rapid Aerobic Count (RAC) Plate) |
| | 1.14 | AOAC-RI 041701 (Lactic Acid Plate Count) |
| | 4.3 | AOAC 997.02 (Yeast and Mold) |
| | 6.4, 7.4 | AOAC 966.24, 986.33, 989.10, 991.14, 998.08, 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) |
| Colilert | 7.11 | AOAC 991.15 (Total Coliforms and <i>E. coli</i> in Water) |
| Compendium | 2.1 | Chapter 7 (Anaerobic Plate Count) |
| | 25.2 | Chapter 6 (Enterobacteriaceae MPN) |
| FDA-BAM | 1.1 | FDA-BAM Chapter 3 (Aerobic Plate Count) |
| | 4.1 | FDA-BAM Chapter 18 (Yeast and Mold) |
| | 11.1 | FDA-BAM Chapter 12 (<i>S. aureus</i>) |

| Quantitative Test Method | Method SOP(s) | Reference Method(s) |
|--------------------------|---------------|--|
| ISO | 20.2 | ISO 13720 (Enumeration of Presumptive <i>Pseudomonas</i> spp.) |
| SMEWW | 1.7 | 9215 (Heterotrophic Plate Count) |

| Qualitative Platform | Method SOP | Reference Method(s) |
|--|------------|---|
| Bio-Rad iQ Check | 13.26 | AOAC 2017.06, AOAC-RI 010803 (<i>Salmonella</i> 2) |
| | 14.20 | AOAC-RI 090701 (<i>Listeria</i> spp.) |
| ELFA (VIDAS) Analysis | 32.2 | AOAC 2011.03 (EZ <i>Salmonella</i> spp.) |
| | 32.3 | AOAC 2013.01, AOAC-RI 071101 (<i>Salmonella</i> spp. UP) |
| | 33.1 | AOAC 2004.02 (<i>Listeria monocytogenes</i>) |
| | 34.1 | AOAC 2004.06, AOAC-RI 981202 (<i>Listeria</i> spp.) |
| GDS Analysis | 36.4 | AOAC-RI 071301 (Top 7 MPX STEC) |
| | 36.5 | AOAC 2005.04 (<i>E. coli</i> O157:H7 Tq) |
| | 38.2 | AOAC 2009.03, AOAC-RI 050602 (<i>Salmonella</i> spp. Tq) |
| Gene-Up | 13.23 | AOAC-RI 121802 (<i>Salmonella</i> 2) |
| <i>L. monocytogenes</i> Cultural Confirmation | 14.1 | FDA-BAM Chapter 10 |
| PCR-BAX Analysis | 12.8 | AOAC-RI 091301 (Non <i>E. coli</i> O157 STEC RT) |
| | 12.10 | AOAC-RI 031002 (<i>E. coli</i> O157:H7 RT) |
| | 12.17 | AOAC-RI 102003 (<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) |
| | 14.8 | AOAC 2003.12, AOAC-RI 070202 (<i>L. monocytogenes</i>) |
| | 14.9 | AOAC-RI 030502 (<i>Listeria</i> spp.) |
| <i>Salmonella</i> (Cultural Confirmation) | 13.1 | FDA-BAM Chapter 5 |
| | 13.2 | USDA MLG Chapter 4, 4C |
| | 13.15 | FDA CFSAN Environmental Sampling and Detection of <i>Salmonella</i> in Poultry Houses |

KEY:

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

FDA CFSAN = Food and Drug Administration – Center for Food Safety and Applied Nutrition

ISO = International Organization for Standardization

SMEWW = Standard Methods for the Examination of Wastewater

USDA MLG = United States Department of Agriculture – Microbiological Laboratory Guidebook





Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES

Allentown, PA

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 additional requirements in 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 8th day of August 2022.

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 1698.20
Valid to April 30, 2024

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