



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
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BIOLOGICAL

Valid To: October 31, 2024

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 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 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	1.3	AOAC 986.33, 989.10, 990.12, USDA MLG Chapter 3 (Aerobic Plate Count)
	1.14	AOAC-RI 041701 (Lactic Acid Bacteria)
	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 Count)
	25.1	AOAC 2003.01 (Enterobacteriaceae)
Aerobic Plate Count	1.1	AOAC 966.23, FDA-BAM Chapter 3
Yeast and Mold Count	4.1	FDA-BAM Chapter 18

Qualitative Platform	Method SOP(s)	Reference Method(s)
Colilert	7.11	AOAC 991.15 (Total Coliforms and <i>E. coli</i> in Water)
GDS Analysis	36.4	AOAC-RI 071301 (Top 7 STEC)
	36.5	AOAC 2005.04 (<i>E. coli</i> O157:H7)
	38.2	AOAC 2009.03 (<i>Salmonella</i> spp. Tq)

Qualitative Platform	Method SOP(s)	Reference Method(s)
PCR-BAX Analysis	12.10	AOAC-RI 031002 (<i>E. coli</i> O157:H7 RT)
	12.17	AOAC-RI 102003 (<i>E. coli</i> O157:H7 EXACT)
	13.18	AOAC 2003.09, AOAC-RI 100201 (<i>Salmonella</i> 2)
	13.19	AOAC 2013.02, AOAC-RI 081201 (<i>Salmonella</i> RT)
	14.9	AOAC-RI 030502 (<i>Listeria</i> spp.)
	14.15	AOAC-RI 050903 (<i>Listeria</i> spp. 24E)

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

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 – 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 14th day of October 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 1698.21
Valid to October 31, 2024
Revised October 28, 2022

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