



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES,  
WISCONSIN, LLC  
2343 Verlin Road  
Green Bay, WI 54311  
Kelly Haines Phone: 210-308-0675 ext 1216

BIOLOGICAL

Valid to: September 30, 2018

Certificate Number: 1698.04

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 2015 "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, beverages, bread, butter, cheese, cocoa, eggs, feeds, fruits, ice cream, mayonnaise and dressings, meat, oils, milk, nuts, seafood, spices, sugars, vegetables, water and environmental swabs:

Quantitative Test Method	Method SOP	Reference Method
Aerobic Plate Count	1.1	FDA BAM Chapter 3
	1.3	AOAC 990.12, 986.33, 989.10
Yeast and Mold Count	4.1	FDA-BAM Chapter 18
	4.3	AOAC 997.02
	4.6	AOAC-RI 121301
<i>E.coli</i> and Coliform Count	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08, 966.24
	7.1	FDA-BAM Chapter 4
Lactic Acid Bacteria Count	9.1	Compendium Chapter 19
<i>Staphylococcus aureus</i> Count	11.1	FDA-BAM Chapter 12
	11.3	AOAC 2003.07, 2003.08, 2003.11
<i>Enterobacteriaceae</i> Count	25.1	AOAC 2003.01

Qualitative Platform	Method SOP	Reference Method
PCR-BAX Analysis	12.8	AOAC-RI 091301
	12.10	AOAC-RI 031002
	13.18	AOAC 2003.09, AOAC-RI 100201
	13.19	AOAC 2013.02, AOAC-RI 081201
	14.8	AOAC 2003.12, AOAC-RI 070202
	14.9	AOAC-RI 030502
GDS Analysis	36.5	AOAC 2005.04,
	38.2	AOAC 2009.03
ELFA (VIDAS) Analysis	32.2	AOAC 2011.03,
	33.1	AOAC 2004.02
	34.1	AOAC 2004.06, AOAC-RI 981202
	39.1	AOAC 2013.01, AOAC-RI 060903
<i>E.coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A,
<i>Salmonella</i> Cultural Confirmation	13.2	USDA MLG Chapter 4, 4C
<i>Listeria monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8

FDA-BAM = Food and Drug Administration-Bacteriological Analytical Manual  
AOAC = Association of Official Analytical Chemists  
Compendium = Compendium of Methods for the Microbiological Examination of Foods  
USDA-FSIS = United States Department of Agriculture-Food Safety and Inspection Service





## *Accredited Laboratory*

A2LA has accredited

**FOOD SAFETY NET SERVICES, WISCONSIN, LLC.**

*Green Bay, WI*

for technical competence in the field of

**Biological Testing**

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *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 8 January 2009*).



Presented this 23<sup>rd</sup> day of September 2016.

A handwritten signature in black ink, written over a horizontal line.

President and CEO  
For the Accreditation Council  
Certificate Number 1698.04  
Valid to September 30, 2018  
Revised November 10, 2016

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