



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LP.
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 Commerce, CA 90040
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BIOLOGICAL

Valid to: April 30, 2019

Certificate Number: 1698.08

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 Foods, Dietary Supplements and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on foods, beverages, feeds, 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 | Method SOP | Reference Method |
|--------------------------|------------|---|
| 3M Petrifilm | 1.3 | AOAC 990.12, 986.33, 989.10 (Aerobic Plate Count) |
| | 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 (<i>Escherichia coli</i> and Coliform) |
| | 11.3 | AOAC 2003.07, 2003.08, 2003.11 (<i>Staphylococcus aureus</i>) |
| | 25.1 | AOAC 2003.01 (<i>Enterobacteriaceae</i>) |
| FDA-BAM | 1.1 | FDA BAM Chapter 3 (Aerobic Plate Count) |
| | 4.1 | FDA BAM Chapter 18 (Yeast and Mold) |
| | 5.1 | FDA BAM Chapter 14 (<i>Bacillus cereus</i>) |
| | 7.1 | FDA BAM Chapter 4 (<i>E. coli</i> and Coliform MPN) |
| | 11.1 | FDA BAM Chapter 12 (<i>Staphylococcus aureus</i>) |

| Quantitative Test Method | Method SOP | Reference Method |
|--------------------------|------------|---|
| Compendium | 2.1 | Compendium Chapter 7 (Anaerobic Plate Count) |
| | 9.1 | Compendium Chapter 19 (Lactic Acid Bacteria) |
| PCR-BAX Analysis | 12.8 | AOAC-RI 091301 (Non <i>E. coli</i> O157 STEC RT) |
| | 12.1 | AOAC-RI 031002 (<i>E. coli</i> O157:H7 RT) |
| | 13.18 | AOAC 2003.09, AOAC-RI 100201 (<i>Salmonella</i> spp. 2) |
| | 13.19 | AOAC RI 081201 (<i>Salmonella</i> spp. RT) |
| | 14.8 | AOAC 2003.12, AOAC-RI 070202 (<i>Listeria monocytogenes</i>) |
| | 14.9 | AOAC-RI 030502 (<i>Listeria</i> spp.) |
| | 14.15 | AOAC-RI 050903 (<i>Listeria</i> spp. 24E) |
| SDI Rapidcheck | 14.7 | AOAC-RI 020401 (<i>Listeria</i> spp.) |
| | 14.10 | AOAC-RI 101102 (<i>Listeria</i> spp. NextDay) |
| | 28.1 | AOAC-RI 070801 (<i>E. coli</i> O157:H7) |
| GDS Analysis | 14.12 | AOAC-RI 070701 (<i>Listeria</i> spp.) |
| | 14.13 | AOAC-RI 070702 (<i>Listeria monocytogenes</i>) |
| | 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) |
| ELFA (VIDAS) Analysis | 32.2 | AOAC 2011.03 (EZ <i>Salmonella</i> spp.) |
| | 32.3 | AOAC-RI 071101, AOAC 2013.01 (<i>Salmonella</i> spp. UP) |
| | 33.1 | AOAC 2004.02 (<i>Listeria monocytogenes</i>) |
| | 33.2 | AOAC 2004.02 (<i>Listeria monocytogenes</i> Express) |
| | 34.1 | AOAC 2004.06, AOAC-RI 981202 (<i>Listeria</i> spp.) |
| | 34.3 | AOAC 2013.01, AOAC 2013.10 (<i>Listeria</i> spp. UP) |
| | 39.1 | AOAC-RI 060903 (<i>E. coli</i> O157:H7 UP) |



| Qualitative Test Method | Method SOP | Reference Method |
|--|-------------------|-------------------------|
| <i>E.coli</i> O157: H7 Cultural Confirmation | 12.4 | USDA MLG Chapter 5, 5A |
| <i>Salmonella</i> Cultural Confirmation | 13.1 | FDA-BAM Chapter 5 |
| | 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 |

KEY:

APHA = American Public Health Association

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

USDA MLG = United States Department of Agriculture – Microbiological Laboratory Guide Book

SMEDP = Standard Methods for the Examination of Dairy Products

SMEWW = Standard Methods for the Examination of Waste Water





Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LP

Commerce, CA

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 19th day of April 2017.

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

President and CEO
For the Accreditation Council
Certificate Number 1698.08
Valid to April 30, 2019

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