



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LLC.  
 331 N. Nelson Street  
 Amarillo, TX 79107  
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BIOLOGICAL

Valid to: April 30, 2018

Certificate Number: 1698.12

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 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 and dressings, ice cream, meat & oils, milk, nuts, 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	4.3	AOAC 997.02
<i>Escherichia coli</i> and Coliform Count	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08
<i>Staphylococcus aureus</i> Count	11.3	AOAC 2003.07, 2003.08, 2003.11

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
	14.9	AOAC-RI 030502

Qualitative Platform (cont'd.)	Method SOP (cont'd.)	Reference Method (cont'd.)
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
GDS Analysis	36.4	AOAC PTM 071301
	36.5	AOAC 2005.04
	38.2	AOAC 2009.03
<i>Salmonella</i> Cultural Confirmation	13.2	USDA MLG Chapter 4, 4C
<i>Listeria monocytogenes</i> Cultural Confirmation	14.2	USDA MLG Chapter 8, 8A
<i>E. coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A

KEY:

APHA = American Public Health Association

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 Guide Book



## *Accredited Laboratory*

A2LA has accredited

**FOOD SAFETY NET SERVICES, LTD.**

*Amarillo, TX*

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 any additional program requirements in the Biological field. 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 26th day of October 2015.

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

President & CEO  
For the Accreditation Council  
Certificate Number 1698.12  
Valid to April 30, 2018  
Revised February 23, 2018

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