



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LLC.
3559 N. Thompson St.
Springdale, AR 72764
Amy Sorgnit Phone: 480-334-0350

BIOLOGICAL

Valid to: December 31, 2020

Certificate Number: 1698.13

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, 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)
Aerobic Plate Count	1.1	FDA-BAM Chapter 3
	1.3	AOAC 990.12, 986.33, 989.10
<i>Enterobacteriaceae</i> Count	25.1	AOAC 2003.01
<i>Escherichia coli</i> and Coliform Count	6.4, 7.4	AOAC 991.14, 986.33, 989.10, 998.08
	7.1	FDA-BAM Chapter 4
	7.2	APHA 9221 B
Heterotrophic Plate Count	1.7	APHA 9215
<i>Staphylococcus aureus</i> Count	11.1	FDA-BAM Chapter 12
	11.3	AOAC 2003.07, 2003.08, 2003.11
Yeast and Mold Count	4.1	FDA-BAM Chapter 18
	4.3	AOAC 997.02
	4.6	AOAC 2014.05

Qualitative Platform	Method SOP(s)	Reference Method(s)
ELFA (VIDAS) Analysis	32.1	AOAC 2004.03
	32.2	AOAC 2011.03
	32.3	AOAC-RI 071101
	33.1	AOAC 2004.02
	34.1	AOAC 2004.06; AOAC-RI 981202
	34.3	AOAC 2013.10
<i>Campylobacter</i> SimPlate	15.5	BioControl Simplate
<i>E. coli</i> O157: H7 Cultural Confirmation	12.4	USDA MLG Chapter 5, 5A
<i>Listeria monocytogenes</i> Cultural Confirmation	14.1	FDA-BAM Chapter 10
	14.2	USDA MLG Chapter 8, 8A
PCR-BAX Analysis	12.10	AOAC-RI 031002
	13.18	AOAC 2003.09, AOAC-RI 100201
	13.19	AOAC 2013.02; AOAC-RI 081201
	14.16	AOAC-RI 081401, 121402
	14.8	AOAC 2003.12; AOAC-RI 070202
	14.9	AOAC-RI 030502
<i>Salmonella</i> Cultural Confirmation	13.1	FDA-BAM Chapter 5
	13.2	USDA MLG Chapter 4, 4C
ROKA Analysis <i>Salmonella</i>	1635.00, 1635.01, 1635.02	AOAC-RI 031201

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 LLC

Springdale, AR

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's *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 19th day of October 2018.

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

President and CEO
For the Accreditation Council
Certificate Number 1698.13
Valid to December 31, 2020

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