



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LLC.  
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BIOLOGICAL

Valid to: January 31, 2020

Certificate Number: 1698.16

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, water and environmental swabs:

Quantitative Test Method	Method SOP	Reference Method
3M Petrifilm	1.3, 1.5*	AOAC 990.12, 986.33, 989.10, OMA 2015.13* (Aerobic Plate Count)
	4.3*	AOAC 997.02* (Yeast and Mold)
	6.4*, 7.4*	AOAC 991.14, 986.33, 989.10, 998.08* ( <i>Escherichia coli</i> and Coliform)
	11.3*	AOAC 2003.07, 2003.08, 2003.11* ( <i>Staphylococcus aureus</i> )
	25.1*	AOAC 2003.01* (Enterobacteriaceae)
FDA BAM	1.1*	FDA BAM Chapter 3* (Aerobic Plate Count)
	4.1*	FDA-BAM Chapter 18* (Yeast and Mold)

Quantitative Test Method	Method SOP	Reference Method
FDA BAM (continued)	7.1*	FDA-BAM Chapter 4* ( <i>E. coli</i> and Coliform MPN)
	11.1*	FDA-BAM Chapter 12* ( <i>Staphylococcus aureus</i> )
PCR-BAX Analysis	12.10	AOAC-RI 031002 ( <i>E. coli</i> O157:H7 RT)
	13.18	AOAC 2003.09, AOAC-RI 100201 ( <i>Salmonella</i> spp. 2)
	14.9	AOAC-RI 030502 ( <i>Listeria</i> spp.)
GDS Analysis	36.4	MPX TOP 7 STEC
	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)
Cultural Confirmation	12.4*	USDA MLG Chapter 5*, 5A* ( <i>E.coli</i> O157:H7)
	13.2*	USDA MLG Chapter 4*, 4C* ( <i>Salmonella</i> spp.)



Quantitative Test Method	Method SOP	Reference Method
Cultural Confirmation (continued)	14.2*	USDA MLG Chapter 8*, 8A* ( <i>Listeria monocytogenes</i> )
ROKA Analysis	1635.00*, 1635.01*, 1635.02*	AOAC-RI 031201* ( <i>Salmonella</i> )
	1014.18*	AOAC-RI 011201* ( <i>Listeria monocytogenes</i> )

**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

\*These methods do not meet the requirements of *AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Foods and Pharmaceuticals*





## Accredited Laboratory

A2LA has accredited

### FOOD SAFETY NET SERVICES LLC

*Omaha, NE*

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 in 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 20<sup>th</sup> day of November 2017.

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

President and CEO  
For the Accreditation Council  
Certificate Number 1698.16  
Valid to January 31, 2020

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