



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SERVICE TECHNOLOGY CENTER
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MECHANICAL

Valid To: April 30, 2021

Certificate Number: 3780.01

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with A2LA's EPA ENERGY STAR[®] Accreditation Program¹ requirements), accreditation is granted to this laboratory to perform the following tests²:

<u>Test:</u>	<u>Test Method(s):</u>
Sanitation	
Standard Test Method for Energy Performance of Single-Rack Hot Water Sanitizing, Door-Type Commercial Dishwashing Machines	ASTM F1696
Standard Test Method for Energy Performance of Rack Conveyor, Hot Water Sanitizing, Commercial Dishwashing Machines	ASTM F1920
Standard Test Method for Performance of Booster Heaters	ASTM F2022
Standard Test Method for Pre-rinse Spray Valves	ASTM F2324
Standard Test Method for Energy Performance of Powered Open Warewashing Sinks	ASTM F2379

<u>Test:</u>	<u>Test Method(s):</u>
Cooking and Warming	
Standard Test Method for Performance of Open Deep Fat Fryers	ASTM F1361
Standard Test Method for Performance of Open Deep Fat Fryers	ASTM F1361-07 ³
Standard Test Method for Performance of Large Open Vat Fryers	ASTM F2144
Standard Test Method for Performance of Large Open Vat Fryers	ASTM F2144-09 ³
Standard Test Method for Performance of Pressure and Kettle Fryers	ASTM F1964
Standard Test Method for Performance of Griddles	ASTM F1275
Standard Test Method for Performance of Griddles	ASTM F1275-03 ³
Standard Test Method for Performance of Double-Sided Griddles	ASTM F1605
Standard Test Method for Performance of Double-Sided Griddles	ASTM F1605-01 ³
Standard Test Method for Performance of Convection Ovens	ASTM F1496
Standard Test Method for Performance of Convection Ovens	ASTM F1496-13 ³
Standard Test Method for Performance of Rotisserie Ovens	ASTM F1787
Standard Test Method for Performance of Conveyor Ovens	ASTM F1817
Standard Test Method for Performance of Deck Ovens	ASTM F1965
Standard Test Method for Performance of Rack Ovens	ASTM F2093-11 ³
Standard Test Method for Performance of Rack Ovens	ASTM F2093
Standard Test Method for Performance of Rapid Cook Ovens	ASTM F2238
Standard Test Method for Enhanced Performance of Combination Ovens in Various Modes	ASTM F2861
Standard Test Method for Enhanced Performance of Combination Ovens in Various Modes	ASTM F2861-14 ³



<u>Test:</u>	<u>Test Method(s):</u>
Cooking and Warming (continued)	
Standard Test Method for Performance of Cook-and-Hold Ovens	ASTM F3051
Standard Test Method for the Performance of Retherm Ovens	ASTM F3216
Standard Test Methods for Performance of Steam Cookers	ASTM F1484
Standard Test Methods for Performance of Steam Cookers	ASTM F1484-99 ³
Standard Test Method for Performance of Steam Kettles	ASTM F1785
Standard Test Method for Performance of Braising Pans	ASTM F1786
Standard Test Method for Performance of Range Tops	ASTM F1521
Standard Test Method for Performance of Chinese (Wok) Ranges	ASTM F1991
Standard Test Method for Performance of Underfired Broilers	ASTM F1695
Standard Test Method for Performance of Upright Overfired Broilers	ASTM F2237
Standard Test Method for Performance of Conveyor Broilers	ASTM F2239
Standard Test Method for Performance of a Pasta Cooker	ASTM F1784
Standard Test Method for the Performance of Water Bath Re-thermalizers	ASTM F2473
Standard Test Method for Performance of Hot Food Holding Cabinets	ASTM F2140
Standard Test Method for Performance of Hot Food Holding Cabinets	ASTM F2140-11 ³
Standard Test Method for Performance of Self-Serve Hot Deli Cases	ASTM F2141
Standard Test Method for the Performance of Staff-Served Hot Deli Cases	ASTM F2472
Standard Test Method for Performance of Drawer Warmers	ASTM F2142



<u>Test:</u>	<u>Test Method(s):</u>
Cooking and Warming (<i>continued</i>)	
Standard Test Method for Performance of Conveyor Toasters	ASTM F2380
Storage and Dispensing	
Method of Testing Commercial Refrigerators and Freezers	ASHRAE 72 (Self-Contained)
Standard Test Method for Performance of Refrigerated Buffet and Preparation Tables	ASTM F2143
Standard Test Method for Performance of Self-Contained Soft Serve and Shake Freezers	ASTM F2795
Standard Test Method for Commercial Coffee Brewers	ASTM F2990-12 ³
Standard Test Method for Commercial Coffee Brewers	ASTM F2990
Ventilation Equipment	
Standard Test Method for Capture and Containment Performance of Commercial Kitchen Exhaust Ventilation Systems	ASTM F1704
Standard Test Method for Heat Gain to Space Performance of Commercial Kitchen Ventilation/Appliance Systems	ASTM F2474



ENERGY STAR® Testing	
Commercial Griddles	ENERGY STAR® Program Requirements Product Specification for Commercial Griddles, Version 1.2
Commercial Ovens	ENERGY STAR® Program Requirements Product Specification for Commercial Ovens, Version 2.2
Commercial Hot Food Holding Cabinets	ENERGY STAR® Program Requirements Product Specification for Hot Food Holding Cabinets, Version 2.0
Commercial Fryers	ENERGY STAR® Program Requirements Product Specification for Commercial Fryers, Version 3.0
Commercial Steam Cookers	ENERGY STAR® Program Requirements Product Specification for Commercial Steam Cookers, Version 1.2
Commercial Dishwashers	ENERGY STAR® Program Requirements Product Specification for Commercial Dishwashers, Version 2.0; ENERGY STAR® Test Method for Commercial Dishwashers (Rev. May 2012)
Commercial Coffee Brewers	ENERGY STAR® Program Requirements for Commercial Coffee Brewers, Version 1.1
Laboratory Grade Refrigerators and Freezers	ENERGY STAR® Program Requirements for Laboratory Grade Refrigerators and Freezers, Version 1.1; ENERGY STAR® Test Method for Laboratory Grade Refrigerators, Freezers, and Ultra-Low Temperature Freezers

¹ A2LA provides accreditation to the U.S. EPA’s [Conditions and Criteria for Recognition of Laboratories for the ENERGY STAR Program](#) by verifying an organization’s compliance to A2LA document [R222 - Specific Requirements - EPA ENERGY STAR Accreditation Program](#) and to the related test methods listed above.

² Accreditation by A2LA does not infer recognition by the EPA for ENERGY STAR testing. Please verify this organization’s recognition status by using the EPA’s searchable database, located at http://www.energystar.gov/index.cfm?fuseaction=recognized_bodies_list.show_RCB_search_form

³ NOTE: This laboratory’s scope contains withdrawn or superseded methods. As a clarifier, this indicates that the applicable method itself has been withdrawn or is now considered “historical” and not that the laboratory’s accreditation for the method has been withdrawn.



Accredited Laboratory

A2LA has accredited

FOOD SERVICE TECHNOLOGY CENTER

San Ramon, CA

for technical competence in the field of

Mechanical 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 R222 – EPA ENERGY STAR® 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 17th day of May 2019.

A blue ink signature of the Vice President of Accreditation Services.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 3780.01
Valid to April 30, 2021

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