



THE AMERICAN ASSOCIATION FOR
LABORATORY ACCREDITATION

ACCREDITED LABORATORY

A2LA has accredited

FOOD SAFETY NET SERVICES, WISCONSIN, LLC.
Green Bay, WI

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 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 18 June 2005*).

Presented this 27th day of February 2007.

A handwritten signature in black ink, appearing to read "Peter Abney", written over a horizontal line.

President
For the Accreditation Council
Certificate Number 1698.04
Valid to December 31, 2008



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

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES
WISCONSIN, LLC
2343 Verlin Road
Green Bay, WI 54311
Robert Pease Phone: 210-308-0675 ext 209

BIOLOGICAL

Valid to: December 31, 2008

Certificate Number: 1698.04

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 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on foods, beverages, bread, butter, cheese, cocoa, eggs, feeds, fruits, ice cream, mayonnaise and dressings, meat, oils, milk, nuts, seafood, spices, sugars, vegetables, water and environmental swabs:

<u>Method Number</u>	<u>Title</u>	<u>Official Method ID</u>
1.1	Aerobic Plate Count (FDA -BAM)	Chapter 3
1.3	Aerobic Plate Count (AOAC)	#990.12, 986.33, 989.10
1.4	Aerobic Plate Count (Spiral)	#977.27
1.6	Standard Plate Count (APHA-Standard Method)	Chapter 9 - Dairy
1.6A	Standard Plate Count (Spiral)	#977.27
2.1	Anaerobic Plate Count (Compendium)	Chapter 7
2.1A	Anaerobic Plate Count (Spiral)	#977.27
4.1	Yeast and Mold Count (Compendium)	Chapter 20
4.3	Yeast and Mold Count (AOAC)	#997.02
6.1	Coliform Count MPN (FDA-BAM)	Chapter 4
6.4	Coliform Count (AOAC)	#991.14, 986.33, 989.10, 998.08
7.1	<i>E. coli</i> / Fecal Coliform Count MPN (FDA - BAM)	Chapter 4
7.4	<i>E. coli</i> Count (AOAC)	#991.14, 998.08, 998.10
9.1	Lactic Acid Bacteria Count (Compendium)	Chapter 19
9.1A	Lactic Acid Bacteria Count (Spiral)	#977.27
11.1	Coagulase Positive <i>Staphylococcus aureus</i> (FDA - BAM)	Chapter 12
11.3	<i>Staphylococcus aureus</i> (AOAC)	#2001.05
11.4	<i>Staphylococcus aureus</i> Express (AOAC)	#2003.07, 2003.08, 2003.11
12.4	<i>E. coli</i> O157:H7 (USDA-FSIS)	Chapter 5
13.2	<i>Salmonella</i> spp. (USDA - FSIS)	Chapter 4
14.2	<i>Listeria monocytogenes</i> (USDA - FSIS)	Chapter 8
20.1	<i>Pseudomonas</i> spp. (FDA-BAM) Presence/Absence	Chapter 23-Modified
21.1	PCR Identification (<i>Listeria monocytogenes</i>) (USDA - FSIS)	Chapter 8A
21.2	PCR Identification (<i>Listeria</i> spp.) (USDA - FSIS)	Qualicon
21.3	PCR Identification (<i>Salmonella</i> spp.) (USDA - FSIS)	Chapter 4C.01

<u>Method Number</u>	<u>Title</u>	<u>Official Method ID</u>
21.4	PCR Identification (<i>E. coli</i> O157:H7)	Qualicon
25.1	<i>Enterobacteriaceae</i> Count	3M Petrifilm™
28.1	<i>E. coli</i> O157:H7 - 8 Hour (AOAC)	RI#070201
28.1A	<i>E. coli</i> O157:H7 - 18 Hour (AOAC)	RI#070201
29.1	<i>E. coli</i> O157:H7 (MARC)	Barkocy-Gallagher, <i>et Al</i> (2002)
32.1	<i>Salmonella</i> spp. - ELFA (AOAC)	#2004.03
33.1	<i>Listeria monocytogenes</i> - ELFA (AOAC)	#2004.02
34.1	<i>Listeria</i> spp. - ELFA (AOAC)	#999.06; RI #981202
36.1	<i>E. coli</i> O157:H7 Genetic Detection System (AOAC)	#2005.04

FDA – BAM = Food and Drug Administration - Bacteriological Analytical Manual

AOAC = Association of Official Analytical Chemists

Compendium = Compendium of Methods for the Microbiological Examination of Foods

USDA – FSIS = United States Department of Agriculture - Food Safety and Inspection Service

MARC = Meat Animal Research Center