



World Class Accreditation

The American Association for Laboratory Accreditation

Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LLC.

Phoenix, AZ

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 8 January 2009*).

Presented this 31st day of March 2009.



A handwritten signature in black ink, reading "Peter Abney".

President & CEO
For the Accreditation Council
Certificate Number 1698.03
Valid to December 31, 2010

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
ARIZONA, LLC.
6215 W. Van Buren
Phoenix, AZ 85043
Ann Muriu Phone: 210-308-0675 ext 216

BIOLOGICAL

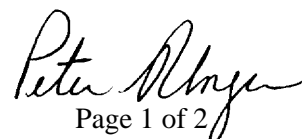
Valid to: December 31, 2010

Certificate Number: 1698.03

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 Foods 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 & 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)	#986.33, 989.10, 990.12
1.4	Aerobic Plate Count (Spiral)	#977.27
2.1	Anaerobic Plate Count (Compendium)	Chapter 7
4.1	Yeast and Mold Count (Compendium)	Chapter 20
4.3	Yeast and Mold Count (AOAC)	#997.02
6.4	Coliform Count (AOAC)	#986.33, 989.10, 991.14, #998.08
7.4	<i>Escherichia. coli</i> Count (AOAC)	#991.14, 998.08, 998.10
9.1	Lactic Acid Bacteria Count (Compendium)	Chapter 19
11.1	Coagulase positive Staphylococcus aureus (FDA - BAM)	Chapter 12
12.2	EHEC-EIA (AOAC)	#996.10

(A2LA Cert. No. 1698.03) Revised 12/04/2009


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Method Number	Title	Official Method ID
12.4	<i>E. coli</i> O157:H7 (USDA-FSIS)	Chapter 5
13.2	Salmonella spp. (USDA - FSIS)	Chapter 4
14.2	<i>Listeria monocytogenes</i> (USDA - FSIS)	Chapter 8
21.1	PCR Identification (<i>L. monocytogenes</i>) (USDA - FSIS)	Chapter 8A.01
21.2	PCR Identification (<i>Listeria</i> spp.) (USDA - FSIS)	Qualicon
21.3	PCR Identification (<i>Salmonella</i> spp.) (USDA - FSIS)	Chapter 4C.01
21.4	PCR Identification (<i>E. coli</i> O157:H7)	Qualicon
25.1	Enterobacteriaceae 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
32.1	Salmonella spp. - ELFA (AOAC)	#2004.03
33.1	<i>L. 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