



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

CERTIFIED LABORATORIES

65 Marcus Drive,
Melville, NY 11747

Amanda Farrens Phone: 402-906-9606
Mandi.farrens@FSNS.com

BIOLOGICAL

Valid To: January 31, 2026

Certificate Number: 1698.28

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 2018 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Foods, Dietary Supplements, and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests and sampling on food, food products, dietary supplements, water, and environmental samples:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Aerobic Plate Count	9360	CMMEF Ch. 8 (PP), SMEWW 9215 (Water)
	9362	
	9361	AOAC 989.10 (Dairy) AOAC 990.12 (PF)
	13346 13347	USP <61>, <2021>
<i>Bacillus cereus</i>	9350	CMMEF Ch. 31 (PP), FDA BAM Ch. 14 (PP)
<i>Clostridium perfringens</i>	9368	CMMEF Ch. 33 (SP), FDA BAM Ch. 16 (SP)
Enterobacteriaceae	9359	AOAC 2003.01 (PF) CMMEF Ch. 9 (PP)
Enterobacterial Count (Bile-Tolerant Gram Negative Bacteria)	37692	USP <62>
<i>Escherichia coli</i> and Coliforms	9356 9357	CMMEF Ch. 9 (PP), FDA BAM Ch. 4 (PP), SMEWW 9221 (Water)
	9358	SMEWW 9223 (Water)
	9354	CMMEF Ch. 9 (PP), FDA BAM Ch. 4 (PP)
	9355	AOAC 991.14 (PF), AOAC 996.02 (HS)
Lactic Acid Bacteria	9366	CMMEF Ch. 19 (PP)
<i>Staphylococcus aureus</i>	7853	FDA BAM Ch. 12 (ENR + SP)
	9352	AOAC 2003.07 (PF)

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Yeast and Mold	9365	FDA BAM Ch. 18 (SP)
	9363	AOAC 997.02 (PF),
	9364	AOAC 2014.05 (Rapid PF)
	9365	CMMEF Ch. 21 (PP)
	13346	USP <61>, <2021>
	13347	

Qualitative Platform	Method SOP(s)	Reference Method(s)
Cultural Confirmation	9344	FDA BAM Ch. 10, USDA MLG Ch. 8
	9345	(<i>Listeria</i> spp.)
	7859	FDA BAM Ch. 5, USDA MLG Ch. 4,
	9337	USP <62>, <2022>
	13345	(<i>Candida albicans</i> , <i>Clostridium</i> spp., <i>E. coli</i> , <i>Pseudomonas aeruginosa</i> , <i>S. aureus</i> , <i>Salmonella</i> spp.)
ELFA (VIDAS) Analysis	10058	AOAC-RI 060903 (<i>E. coli</i> O157:H7)
	10058	AOAC 2004.02, 2013.11 (<i>Listeria monocytogenes</i>)
	10058	AOAC 999.06, 2004.06, 2013.10, AOAC-RI 981202 (<i>Listeria</i> spp.)
	10058	AOAC 996.08, 2004.03, 2011.03, 2013.01, AOAC-RI 020901, 071101 (<i>Salmonella</i> spp.)
PCR Analysis	9347	AOAC-RI 031002, 050501 (<i>E. coli</i> O157:H7)
	9341	AOAC-RI 080901, 121402 (<i>L. monocytogenes</i>)
	9341	AOAC-RI 050903, 081401 (<i>Listeria</i> spp.)
	9333	AOAC 2013.02, AOAC-RI 081201 (<i>Salmonella</i> spp.)
VITEK 2	9369	AOAC 2011.17, 2012.02, AOAC-RI 080801 (Yeast, Gram Positive, and Gram Negative Bacteria Identification)

Sampling Technique	Sampling Method	Matrix(es)
Sampling	13332	Environmental
	WI-G500-100	Potable Water Collection
	13333 13334	Food and Food-Related Products

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 2018 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Foods, Dietary Supplements, and Pharmaceuticals"), as well as (including an assessment of the laboratory's compliance with the FDA Laboratory Accreditation for Analyses of Foods, contained in the FDA Document Number 2021-25716) accreditation is granted to this laboratory to perform the following tests and sampling on the matrices listed below:

Qualitative Platform	Method SOP(s)	Matrix(es)	Reference Method(s)
ELFA (VIDAS) Analysis	10058	Dairy Products, Vegetables, Seafood (including Smoked Salmon)	AOAC 2004.02 (<i>Listeria monocytogenes</i>)
	10058	Shrimp, Beef, Fish, Black Pepper (Whole and Ground), Cantaloupe, Chili Powder, Coriander Powder, Cumin Seeds, Tahini, Sage, Cumin Powder	AOAC 2011.03 (VIDAS Easy – <i>Salmonella</i> spp.)
Cultural Confirmation	7861	Dairy Products, Vegetables, Seafood (including Smoked Salmon)	FDA BAM Ch 10 (<i>Listeria monocytogenes</i>)
	7859	Shrimp, Beef, Fish, Black Pepper (Whole and Ground), Cantaloupe, Chili Powder, Coriander Powder, Cumin Seeds, Tahini, Sage, Cumin Powder	FDA BAM Ch 5 (<i>Salmonella</i> spp.)

In recognition of the successful completion of the A2LA evaluation process to perform the following tests on cosmetics:

Organism	Method SOP(s)	Reference Method(s)
Aerobic Plate Count, Yeast, Mold, <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Pseudomonas</i> spp., <i>Salmonella</i> , <i>Shigella</i> , <i>C. Albicans</i>	MCL-011	USP <51>, USP <60>, and ISO 1227



Accredited Laboratory

A2LA has accredited

CERTIFIED LABORATORIES

Melville, NY

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 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 24th day of January 2024.

A blue ink signature of the name "Mr. Trace McInturff" on a horizontal line.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.28
Valid to January 31, 2026
Revised December 29, 2025

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