



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

CERTIFIED LABORATORIES  
6460 Dale Street  
Buena Park, CA 90621  
Amy Bosco Phone: 480-334-0350  
[Amy.Bosco@FSNS.com](mailto:Amy.Bosco@FSNS.com)

BIOLOGICAL

Valid to: March 31, 2023

Certificate Number: 1698.30

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)
<i>Bacillus cereus</i>	SOP-M400-100	AOAC 980.31, CMMEF Ch. 31, FDA BAM Ch. 14, USDA MLG Ch. 12
<i>Clostridium perfringens</i>	SOP-M660-100	AOAC 976.30, CMMEF Ch. 33, FDA BAM Ch. 16

Qualitative Platform	Method SOP(s)	Reference Method(s)
Cultural Confirmation	SOP-M200-400 SOP-M200-500	AOAC 993.12, FDA BAM Ch. 10, USDA MLG Ch. 8 ( <i>Listeria</i> spp.)
	SOP-M100-500 SOP-M100-900	AOAC 995.20, FDA BAM Ch. 5, USDA MLG Ch. 4 ( <i>Salmonella</i> spp.)
ELFA (VIDAS) Analysis	SOP-M300-100	AOAC-RI 060903 ( <i>E. coli</i> O157:H7)
	SOP-M200-100 SOP-M200-110	AOAC 2004.02, 2013.11 ( <i>Listeria monocytogenes</i> )
	SOP-M200-100 SOP-M200-110	AOAC 999.06, 2004.06, 2013.10, AOAC-RI 981202 ( <i>Listeria</i> spp.)
	SOP-M100-100 SOP-M100-150	AOAC 996.08, 2004.03, 2011.03, 2013.01, AOAC-RI 020901, 071101 ( <i>Salmonella</i> spp.)
PCR Analysis	SOP-M300-200	AOAC-RI 031002, 050501 ( <i>E. coli</i> O157:H7)
	SOP-M200-200	AOAC-RI 080901, 121402 ( <i>L. monocytogenes</i> )
	SOP-M200-200	AOAC-RI 030502, 050903, 081401 ( <i>Listeria</i> spp.)
	SOP-M100-200	AOAC 2003.09, 2013.02, AOAC-RI 081201, 100201 ( <i>Salmonella</i> spp.)

Qualitative Platform	Method SOP(s)	Reference Method(s)
VITEK 2	SOP-M800-540	AOAC 2011.17, 2012.02, AOAC-RI 080801 (Yeast, Gram Positive and Gram Negative Bacteria Identification)

Sampling Technique	Sampling Method	Matrix(ces)
Sampling	SOP-G000-300	Environmental
	SOP-G100-100	Food and Food-Related Products
	SOP-G100-300	Frozen Meat Products
	WI-G500-100	Potable Water Collection





# Accredited Laboratory

A2LA has accredited

## CERTIFIED LABORATORIES

Buena Park, CA

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 15<sup>th</sup> day of October 2021.

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

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.30  
Valid to March 31, 2023  
Revised February 27, 2023

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



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CHEMICAL

Valid To: March 31, 2023

Certificate Number: 1698.31

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 on food, and food-related products:

Test / Technology(ies)	Method SOP(s)	Reference Method(s)
Brix and Refractive Index - Refractometric	SOP-W600-600	AOAC 932.12C
Decomposition - Organoleptic	SOP-Z100-100 SOP-Z100-200 SOP-Z100-600	FDA CPG 540.370, FDA CPG 540.525, FDA CPG 7303.844
Filth (Macroanalytical) - Microscopy / Macroscopy	SOP-E200 SOP-E300 SOP-E600-950 SOP-E600-960	FDA MPM Chapter 5, Subchapters 3, 8, 9, 10, 11; ASTA 14.0, 14.1, 22.1, 26.0
Light Filth - Microscopy / Macroscopy	SOP-E200 SOP-E300 SOP-E600-950 SOP-E600-960	AOAC Chapter 16, Subchapter 4, 5, 8, 9, 10, 11, 12, 14, 15; FDA LIB 2957, 3156, 3172
Net Contents of Frozen Seafood - Gravimetric	SOP-Z300-100	AOAC 9763.18, 967.13
Protein - Digestion / Distillation / Titration (Kjeldahl)	SOP-W300-100	AOAC 991.20
Steam Volatile Oil in Cassia (revised) and other Spices - Distillation	ASTA 5.2, 16.0	ASTA 5.2, 16.0



# Accredited Laboratory

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Buena Park, CA

for technical competence in the field of

## Chemical Testing

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Presented this 15<sup>th</sup> day of October 2021.

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

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.31  
Valid to March 28, 2023  
Revised February 27, 2023

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