



CERTIFICATE OF ACCREDITATION

ANSI-ASQ National Accreditation Board

500 Montgomery Street, Suite 625, Alexandria, VA 22314, 877-344-3044

This is to certify that

Certified Laboratories of Northern California, Inc.
3241 Liberty Square Parkway
Turlock CA 95380

has been assessed by ANAB and meets the requirements of both international standard

ISO/IEC 17025:2005

and the

**AOAC International Guidelines for Laboratories performing Microbiological and
Chemical Analysis of Food and Pharmaceuticals**

while demonstrating technical competence in the field of

TESTING

Refer to the accompanying Scope of Accreditation for information regarding the types of tests to which this accreditation applies.

AT-1915

Certificate Number


ANAB Approval

Certificate Valid: 02/13/2017-01/28/2019
Version No. 005 Issued: 02/13/2017



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005. 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 January 2009).



ANSI-ASQ National Accreditation Board

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005 AND AOAC FOOD LABORATORY REQUIREMENTS

Certified Laboratories of Northern California, Inc.

3241 Liberty Square Parkway, Turlock, CA 95380

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TESTING

Valid to: January 28, 2019

Certificate Number: AT-1915

I. Microbiological

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Foods, Environmental samples, Dairy and Water	Aerobic Plate Count	Compendium of Methods for the Examination of Foods Chapter 8; FDA BAM Chapter 3; SMEWW 9215; SMEDP Chapter 6	Plate Count
Foods, Environmental samples, Dairy and Water	Aerobic Plate Count Petrifilm	AOAC 990.12, 986.33, 989.10	Petrifilm
Foods, Environmental samples, Dairy and Water	<i>Bacillus cereus</i>	Compendium of Methods for the Examination of Foods Chapter 31; AOAC 980.31; FDA BAM Chapter 14; USDA FSIS MLG Chapter 12	Spread Plate
Foods, Dairy and Water	Coliforms / Fecal Coliform / <i>Escherichia coli</i>	AOAC 966.24; FDA BAM Chapter 4; SMEWW 9221, SMEDP Chapter 7	MPN
Foods, Environmental samples, Dairy and Water	Coliforms / <i>E. coli</i>	AOAC 991.14, 996.02, 998.08	Petrifilm
Foods, Environmental samples, Dairy and Water	Coliforms – VRB	FDA BAM Chapter 4	Plate Count
Foods, Environmental samples, Dairy and Water	<i>Enterobacteriaceae</i> Petrifilm	AOAC 2003.01	Petrifilm
Foods, Environmental samples, Dairy and Water	Lactic Acid Producing Bacteria	Compendium of Methods for the Examination of Foods Chapter 19	Plate Count



Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Foods, Environmental samples, Dairy and Water	<i>Staphylococcus aureus</i>	Compendium of Methods for the Examination of Foods Chapter 39; AOAC 975.55; FDA BAM Chapter 12	Spread Plate
Foods, Environmental samples, Dairy and Water	<i>Staphylococcus aureus</i> Petrifilm	AOAC: 2003.07, 2003.08, 2003.11	Petrifilm
Foods, Environmental samples, Dairy and Water	Yeast and Mold	Compendium of Methods for the Examination of Foods Chapter 21; FDA BAM Chapter 18	Plate Count
Foods, Environmental samples, Dairy and Water	Yeast and Mold	AOAC 997.02, 121301	Petrifilm
Foods and Environmental	<i>E. coli</i> O157:H7 – ECPT	AOAC RI060903	ELFA
Foods and Environmental	<i>E. coli</i> O157:H7 - PCR	AOAC 050501, 031002	PCR
Foods and Environmental	<i>Listeria monocytogenes</i> - ELFA	AOAC 2004.02	ELFA
Foods and Environmental	<i>Listeria</i> species – ELFA	AOAC 999.06, RI981202, 2004.06	ELFA
Foods and Environmental	<i>Listeria monocytogenes</i> - PCR	AOAC 070202, 2003.12	PCR
Foods and Environmental	<i>Listeria</i> species - PCR	AOAC 030502, 2003.12	PCR
Foods and Environmental	<i>Listeria</i> species cultural	AOAC 993.12; FDA BAM Chapter 10; USDA/FSIS MLG Chapter 8	Cultural
Foods and Environmental	<i>Salmonella</i> species – ELFA	AOAC 020901, 996.08, 2004.03, 2011.03	ELFA
Foods and Environmental	<i>Salmonella</i> species – PCR	AOAC RI970801, 2003.09, RI100201, 2013.02	PCR
Foods and Environmental	<i>Salmonella</i> species – SPT	AOAC RI071101, 2013.01	ELFA
Foods and Environmental	<i>Salmonella</i> species – cultural	AOAC 995.20; FDA BAM Chapter 5 USDA/FSIS MLG Chapter 4	Cultural

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Food and Food-Related Products	Validation of Thermal and Non-Thermal Sterilization and Microbial Reduction Processes	SOP-P200-002-CFSC, Almond Board of California NRRL B02354	Validation
Food and Food-Related Products	Enumeration of Treated Food Products	SOP-P200-001-CFSC, Almond Board of California NRRL B02354	Plate Count
Food and Food-Related Products	Enumeration of Treated food Products	SOP-P200-002-ABC-CFSC, Almond Board of California NRRL B02354	Plate Count
Food and Food-Related Products	Microbiological Inoculation of Food Products	SOP-P100-001-CFSC, Almond Board of California NRRL B02354	Cultural

II. Chemical

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Food and Food-Related Products	Light Filth in Tomato Products	AOAC 955.46 (Modified)	Microscopy
Food and Food-Related Products	Foreign Matter Identification	AOAC 945.75, 960.51, ASTA 14.00, 14.01	Microscopy
Food and Food-Related Products	Aflatoxin	AOAC 991.3 (USDA Modification) SOP-N100-410-ALL SOP-N100-420-ALL	HPLC
Food and Food-Related Products	Aflatoxin	AOAC 991.3 (Fluorometric), VICAM Aflatest Manual SOP-W850-200-ALL	Fluorometric
Food and Food-Related Products	Carbohydrates	AOAC 977.20 (Modified) SOP-N200-200-NCA	HPLC
Food and Food-Related Products	Ash and Acid Insoluble Ash	AOAC Latest Edition SOP-W250-500-ALL ASTA 3.0 & 4.0	Gravimetric
Food and Food-Related Products	Fat by Mojonnier Acid Hydrolysis	AOAC Latest Edition: SMEDP 15.086 SOP-W150-500-ALL	Extraction / Gravimetry
Food and Food-Related Products	Moisture Drying Oven	AOAC Latest Edition; USDA MOI; SMEDP 15.114 SOP-W100-100-ALL	Gravimetric

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Food and Food-Related Products	Moisture Vacuum Oven	AOAC 926.08, 927.05, 934.06, 025.40, ADPI 2002, SOP-W100-200-ALL	Gravimetric
Food and Food-Related Products	Titrateable Acidity	SOP-W400-200-ALL	Titration
Food and Food-Related Products	pH	AOAC 981.12 SOP-W600-100-ALL	Potentiometry
Food and Food-Related Products	Peroxide Value	AOAC 965.33 SOP-W150-100-ALL	Titration
Food and Food-Related Products	Free Fatty Acids	AOAC 940.28 SOP-W150-200-ALL	Titration
Food and Food-Related Products	Protein	AOAC 991.20 SOP-W300-100-ALL	Distillation / Titration
Food and Food-Related Products	Salt	AOAC 935.47, 937.09 USDA SALT SOP-W400-100-ALL	Titration
Food and Food-Related Products	Water Activity	AOAC 978.18 SOP-W600-500-ALL	Hygrometry
Food and Food-Related Products	Aflatoxin M1	AOAC 980.21; 2000.08 SOP-N100-450-ALL	HPLC
Food and Food-Related Products	Fat by Ether Extraction	AOAC 960.39; USDA FAT1 SOP-W150-410-ALL	Extraction / Gravimetry
Food and Food Related Products	Sampling	SOP-G100-100-ALL	Sampling

Notes:

- * = as applicable.
- Laboratory evaluated to the AOAC International Guidelines for Laboratories performing Microbiological and Chemical Analysis of Food and Pharmaceuticals.
- This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1915.



 Vice President