



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, Inc.

**65 Marcus Drive
Melville NY 11747**

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-1830

Certificate Number


ANAB Approval

Certificate Valid: 05/9/2017-12/23/2017
Version No. 005 Issued: 05/9/2017



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, Inc.

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TESTING

Valid to: December 23, 2017

Certificate Number: AT-1830

I. Biological

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, 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	Aerobic Plate Count Petrifilm	AOAC 990.12, 986.33, 989.10	Petrifilm
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	Lactic Acid Producing Bacteria	Compendium of Methods for the Examination of Foods Chapter 19	Plate Count
Foods, Environmental samples, Dairy and Water	Bacillus cereus	Compendium of Methods for the Examination of Foods Chapter 31; AOAC 980.31; FDA BAM Chapter 14; USDA FSIS MLG Chapter 12	Spread Plate



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>	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, dairy and Environmental	<i>Listeria species</i> cultural	AOAC 993.12; FDA BAM Chapter 10; USDA/FSIS MLG Chapter 8	Cultural
Foods, dairy and Environmental	<i>Listeria species</i> – ELFA	AOAC 999.06, RI981202, 2004.06 AOAC 2013.10	ELFA
Foods, dairy and Environmental	<i>Listeria monocytogenes</i> - ELFA	AOAC 2004.02	ELFA
Foods, dairy and Environmental	<i>Listeria monocytogenes</i> - PCR	AOAC RI080901	PCR
Foods, dairy and Environmental	<i>Listeria species</i> - PCR	AOAC RI050903	PCR
Foods, dairy and Environmental	<i>Salmonella species</i> – ELFA	AOAC 996.08, 2004.03, 2011.03, RI020901	VIDAS
Foods, dairy and Environmental	<i>Salmonella species</i> – PCR	AOAC RI970801, 2003.09, RI100201, 2013.02	PCR
Foods, dairy and Environmental	<i>Salmonella species</i> – cultural	AOAC 995.20; FDA BAM Chapter 5 USDA/FSIS MLG Chapter 4	Cultural
Foods, dairy and Environmental	<i>E coli</i> O157:H7 - PCR	AOAC 050501, 031002	PCR
Foods, dairy and Environmental	<i>E. coli</i> O157:H7 – ECPT	AOAC RI060903	VIDAS

II. Chemical

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Decomposition Net Contents of Frozen Seafood	SOP-Z100-600-ALL, SOP-Z100-100-ALL, SOP-Z100-200-ALL, AOAC: 963.18, 967.13, SOP-Z300-100-ALL	Organoleptic
Spices and Foods	Ash - Acid Insoluble and Total	ASTA 4.0 and 3.0	Gravimetric
Spices and Foods	Curcumin Content of Turmeric Spice and Oleoresins	ASTA 18.0	Spectrophotometric
Spices and Foods	Extractable Color in Capsicums and their Oleoresins	ASTA 20.1	Spectrophotometric
Spices and Foods	Moisture (Distillation Method)	ASTA 2.0	Distillation
Spices and Foods	Piperine Content of Black and White Pepper, their Oleoresins and Soluble Pepper Seasoning	ASTA 12.1	Spectrophotometric
Spices and Foods	Steam Volatile Oil in Cassia (revised) and other Spices	ASTA 5.2 and 16.0	Distillation
Baked Goods, Beverages and Beverage Materials, Breakfast Cereals, Dairy Products, Eggs and Egg Products, Fruits and Fruit Products, Grains and their Products, Miscellaneous Products, Nuts and Nut Products, Poultry, Meat, Fish and other Marine Products, Shrimp, Snack Food Products, Spices and other Condiments, Sugars and Sugar Products, Vegetables and Vegetables Products	Light Filth	AOAC Chapter 16, Subchapter 4, 5, 8, 9, 10, 11, 12, 14, 15, LIB#: 2957, 3172, 3156	Microscopy Macroscopy

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Extraneous Matter in Spices (excluding pepper), Fruit and Fruit Products, Grains and Grain Products, Ground Capsicums (Excluding Paprika), Light Berries and Extraneous Matter in Pepper, Nuts and Nut Products, Paprika, Spices, Condiments, Flavors and Crude Drugs, Foreign Leaves in Oregano, Vegetables and Vegetable Products	Filth - Macroanalytical	ASTA 14.1, AOAC MAPM Chapter 5, Subchapters 3, 8, 9, 10, 11, ASTA 14.0, 22.1 and 26.0	Microscopy Macroscopy
Food, nuts, spices and Food-Related Products	Aflatoxin	AOAC Chapter 49, Natural Toxins, ASTA 24.2; Vicam Aflatest Manual, USDA Modification of AOAC 991.3 (Internal SOP-N400-400)	VICAM
Food and Food-Related Products	Cholesterol	AOAC: 941.09, 954.03, 976.26 GC (Internal) SOP-N200-150-ALL	GC
Food, spices and Food-Related Products	Determination of Oil Soluble Dyes in Capsicum and Turmeric Samples and Products by HPLC	ASTA 29.4 SOP-N500-500-ALL	LC/MS/MS
Food, spices and Food-Related Products	Ethylene Oxide (ETO)	ASTA 23.2, Jensen, Lebensm Unters, Forsch – 1988 Vol. 187 pgs 535-540 SOP-N200-660-ALL	GC
Food, spices and Food-Related Products	Ethylene Chlorohydrin Residues	ASTA 23.3 Jensen, Lebensm Unters Forsch – 1988 SOP-N200-650-ALL	GC
Food and Food-Related Products	Fatty Acid Profile including Transfat	AOAC 963.22; AOCS Ce 1F-96 SOP-N200-100-ALL	GC
Seafood and Seafood Related Products	Malachite Green, Gentian Violet, Leucomalachite Green, & Leucogentian Violet	AOAC 2012.25 SOP-N500-100-ALL	LC/MS/MS
Food, dairy and Food-Related Products	Melamine / Cyanuric Acid	FDA LIB 4422 SOP-N500-400-ALL	LC/MS/MS
Food and Food-Related Products	Metals by AA	Nitric Acid Dig / AA, AOAC 971.21 modified, 974.14 modified, (Internal SOP-N700-200), FDA Elemental Analysis Manual (EAM); AOAC Chapter 9, (Metals and Other Elements) SOP-N700-200-ALL	AA

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Seafood and Seafood Related Products	Nitrofurans by LC/MS/MS	FDA LIB4482, SOP-N500-300-ALL	LC-MS/MS
Food, spices and Food-Related Products	Pesticides	Pesticide Analytical Manual (3 rd Ed.) Vol.1, Chapt. 3 with 1999 updates; FDA LIB# 4110; Quechers Modification of PAM I 303, (Internal SOP-N100-800) SOP-N300-800-ALL SOP-N300-820-ALL SOP-N200-800-ALL JAOAC Int. 2004 Sept-Oct 87(5):1224-36 JAOAC Int. 2005 Sept-Oct 88(5):1452-62 AOAC 2007.01	GC-FPD,GC-MS,LC-MS/MS,GC-MS/MS
Food, spices and Food-Related Products	Pungency of Capsicum and their Oleoresins	ASTA 21.3 ASTA 21.1, AOAC 955.03 SOP-N400-300-ALL	HPLC
Food, spices and Food-Related Products	Sudans	ASTA 28 SOP-N400-500-All	HPLC
Food and Food-Related Products	Sugars	AOAC 982.14, 996.04 SOP-N400-200-ALL	IC
Meals, spices and Grain Products	Total Hexane Content	ASTA 27.1 SOP-N200-220-ALL	GC
Food and Food-Related Products	Vitamin A	AOAC 938.04 MOD. SOP-N400-700-ALL	HPLC
Seafood and Seafood Related Products	Chloramphenicol	FDA LIB 4302 SOP-N500-900-ALL USDA CLG-CAM.03	LC/MS/MS
Seafood and Seafood Related Products	Fluoroquinolones	Schneider, et al, Multiresidue Determination of Fluoroquinolones in Shrimp by HPLC / Fluorescence / MS, JAOAC 88, #4.P 1160(2005); Preparation and LC/MS/MS Analysis of Honey for Fluoroquinolone Residues, Method Developed by Florida Dept. of Agriculture & Consumer Svcs SOP-N500-200-ALL	HPLC HPLC-MS

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	Total Mercury	AOAC 974.14 Modified for Microwave Digestion / Varian Application note AA-60 (Internal SOP-N700-510-ALL SOP-N100-000) EAM Section 4.5, Version 1, June 2008	CVAA
Seafood and Seafood Related Products	Methyl Mercury	AOAC 988.11 / FDA LIB 37.75 SOP-N700-550-ALL	GC
Food and Food-Related Products	Metals by ICP/MS	FDA EAM Section 4.7 SOP-N900-000-ALL	ICP-MS
Food and Food Related Products	Sampling	SOP G100-100-ALL	Sampling
Food and Food-Related Products	Artificial Colors	AOAC 988.13 (Young), JAOAC 46(6) 1963 Graichen SOP-W-700-100-All	TLC
Food and Food-Related Products	Ash	AOAC Latest Edition SOP-W-250-500-All	Gravimetric
Food and Food-Related Products	Calories	Methods of Analysis for Nutritional Labeling AOAC International, 1993 SOP-W900-900-ALL	Calculation
Food and Food-Related Products	Carbohydrates (by calculation)	Methods of Analysis for Nutritional Labeling AOAC International, 1993 SOP-W900-900-ALL	Calculation
Seafood, foods and food Related Products	Chloramphenicol	R1501 Ridascreen SOP-W-500-100-All	Immunoassay
Food and Food-Related Products	Dietary Fiber (total insoluble and soluble)	AOAC 941.43 SOP -W-450-100-All	Distillation
Food, dairy and Food-Related Products	Fat by Ether Extraction	AOAC 960.39; USDA FAT1 SOP-W-150-400-All	Extraction / Gravimetry
Food, dairy and Food-Related Products	Fat by Mojonnier Acid Hydrolysis	AOAC Latest Edition: SMEDP 15.086 SOP-W-150-500-All	Extraction / Gravimetry
Seafood and Seafood Related Products	Histamine	AOAC 977.13 SOP-W-800-400-All	Fluorometric
Food and Food-Related Products	Moisture Drying Oven	AOAC Latest Edition; USDA MOI; SMEDP 15.114 SOP-W-100-100-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 Latest Edition; ASTA 2.1 ; SMEDP 15.114 SOP-W-100-200-All	Gravimetric
Food and Food-Related Products	Nitrite	USDA NT11 SOP-W-800-100-All	Colorimetric
Food, dairy and Food-Related Products	pH	AOAC 981.12 SOP-W-600-100-All	Potentiometry
Food, dairy and Food-Related Products	Protein	AOAC 991.20 SOP-W-300-100-All	Distillation / Titration
Food and Food-Related Products	Salt	AOAC 935.47; USDA SLT SOP-W-400-100-All	Titration
Food and Food-Related Products	Sulfites	AOAC 990.28 SOP-W-300-200-All	Optimized Monier Williams Method
Food and Food-Related Products	Artificial Sweeteners	AOAC 969.27 SOP-W-700-500-All	TLC
Food and Food-Related Products	Titrateable Acidity	SOP-W-400-200-All	Titration
Food and Food-Related Products	Vanillin	SOP-W-800-600-All	Spectrophotometric
Food and Food-Related Products	Vitamin C	SOP-N400-750-ALL	HPLC
Food and Food-Related Products	Water Activity	SOP-W-600-500-NCal	Hygrometry
Food, environment and Food-Related Products	Allergens	ELISA manufacturer kit instructions	ELISA

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-1830.



 Vice President