

# 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 California, Inc. 6460 Dale Street Buena Park, CA 90621

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.



Certificate Valid: 06/27/2017-04/21/2019 Version No. 005 Issued: 06/27/2017





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

#### Certified Laboratories of California, Inc.

6460 Dale Street, Buena Park, CA 90621 Mary Lee Phone: 516-576-1400 mlee@certified-laboratories.com www.certified-laboratories.com

#### **TESTING**

Valid to: April 21, 2019 Certificate Number: AT-1858

#### 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 7; FDA BAM Chapter 3; SMEWW 9215; SMEDP Chapter 6	Plate Count
Foods, Dairy and Water	Coliforms / Fecal Coliform / Escherichia coli	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 / E. coli	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	Staphylococcus aureus	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	Staphylococcus aureus	AOAC 2003.07, 2003.08, 2003.11	Petrifilm

Version 004 Issued: 04/18/2017 Page 1 of 5





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	Yeast and Mold	Compendium of Methods for the Examination of Foods Chapter 20; FDA BAM Chapter 18	Plate Count
Foods, Environmental samples, Dairy and Water	Yeast and Mold	AOAC 995.21, SMEWW 9610	Petrifilm
Foods, Environmental samples, Dairy and Water	Enterobacteriaceae	AOAC 2003.01	Petrifilm
Foods and Environmental	Listeria species cultural	AOAC 993.12; FDA BAM Chapter 10; USDA/FSIS MLG Chapter 8	Cultural
Foods and Environmental	Listeria species - PCR	AOAC 030502, 081401	PCR
Foods and Environmental	Listeria monocytogenes - PCR	AOAC 080901, 121402	PCR
Foods and Environmental	Listeria species – ELFA	AOAC 999.06, RI981202, 2004.06, 2013.10	ELFA
Foods and Environmental	Listeria monocytogenes - ELFA	AOAC 2004.02	ELFA
Foods and Environmental	Salmonella species – ELFA	AOAC 996.08, 2004.03, 2011.03, RI020901	ELFA
Foods and Environmental	Salmonella species – PCR	AOAC RI 970801, 2003.09, RI100201, 2013.02, RI081201	PCR
Foods and Environmental	Salmonella species – cultural	AOAC 995.20; FDA BAM Chapter 5 USDA/FSIS MLG Chapter 4	Cultural
Foods and Environmental	E coli O157:H7 - PCR	AOAC 050501, 031002	PCR
Foods and Environmental	<i>E. coli</i> O157:H7 – ECPT	AOAC RI 060903	ELFA
Foods and Environmental	E. coli O157:H7 – Confirmation	USDA MLG Chapter 5	Cultural
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

Version 005 Issued: 06/27/2017 Page 2 of 5



#### II. Chemical

11. Cnemicai			
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	SOP-Z100-600-ALL, SOP-Z100-100-ALL, SOP-Z100-200-ALL	Organoleptic
Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Net Contents of Frozen Seafood	AOAC: 963.18, 967.13, SOP-Z300-100-ALL	Gravimetric
Spices and Foods	Ash - Acid Insoluble and Total	ASTA 4.0 and 3.0	Gravimetric
Spices and Foods	Extractable Color in Capsicums and their Oleoresins	SOP-E800-200-ALL – Extractable Color in Capsicums and Their Oleoresins ASTA 20.1	Spectrophotometric
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, SOP # MACR-F0010-33	
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, SOP # MACR-F0010-33	



Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
FDA Detained Merchandise	Sampling and Collection	SOP G100-100-ALL	Sampling
Frozen Meat Products	Sampling Meat Drilling	G-0600-001-01	Sampling
Food and Food-Related Products	Artificial Colors	AOAC 988.13 (Young), JAOAC 46(6) 1963 Graichen; SOP-W700-100-ALL – FDC Color Additives in Food, Mary Young Procedure	TLC
Food and Food-Related Products	Ash	AOAC Latest Edition; SOP-W250-500-ALL – Total Ash	Gravimetric
Food and Food-Related Products	Brix and Refractive Index	SOP-W600-600-ALL	Refractometer
Food and Food-Related Products	Calories	21 CFR 101.9 (c)(1)(i)(B)	Calculation
Food and Food-Related Products	Carbohydrates (by calculation)	21 CFR 101.9 (c)(6)	Calculation
Food and Food-Related Products	Fat by Ether Extraction	AOAC 991.36; SOP-W150-400-ALL	Extraction / Gravimetric
Food and Food-Related Products	Fat by Mojonnier Acid Hydrolysis	AOAC Latest Edition; SOP-W150-500-ALL	Extraction / Gravimetric
Food and Food-Related Products	Free Fatty Acids	SOP-W150-200-ALL	Titration
Food and Food-Related Products	Moisture Drying Oven	AOAC Latest Edition; SOP-W100-100-ALL	Gravimetric
Food and Food-Related Products	Moisture Vacuum Oven	AOAC Latest Edition; ASTA 2.1; SOP-W100-200-ALL	Gravimetric Vacuum Oven
Food and Food-Related Products	рН	AOAC 981.12 SOP-W600-100-ALL	Potentiometric
Food and Food-Related Products	Peroxide Value	SOP-W150-100-ALL	Titration
Food and Food-Related Products	Protein	AOAC 991.20 SOP-W300-100-ALL	Digestion / Distillation / Titration (Kjeldahl)

Version 005 Issued: 06/27/2017 Page 4 of 5



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	Salt	AOAC 935.47; SOP-W400-100-ALL	Titration (Volhard)
Food and Food-Related Products	Sweeteners	AOAC 969.27; SOP-W700-500-ALL	TLC
Food and Food-Related Products	Titratable Acidity	AOAC 930.35; SOP-W400-200-ALL	Titration
Food and Food-Related Products	Water Activity	SOP-W600-500-NCA	Hygrometry

- Notes:

  1. \*= as applicable.

  instance evalua 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-1858. 2.



