SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

CERTIFIED LABORATORIES
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BIOLOGICAL

Valid To: December 31, 2027 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 2024 "*AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, Pharmaceuticals, and Cannabis*"), 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	6594 6599	CMMEF Ch. 8 (PP), SMEWW 9215 (Water)
	6595	AOAC 990.12 (PF)
	9044 9046	USP <61>, <2021>
Bacillus cereus	6616	CMMEF Ch. 31 (SP), FDA BAM Ch. 14 (SP)
Clostridium perfringens	7852	CMMEF Ch. 33 (SP), FDA BAM Ch. 16 (SP)
Enterobacteriaceae	8722 160075	AOAC 2003.01 (PF) CMMEF Ch. 9 (PP)
Enterobacterial Count (Bile-Tolerant Gram Negative Bacteria)	9045	USP <62>
Escherichia coli and Coliforms	7811	CMMEF Ch. 9 (PP) FDA BAM Ch. 4 (PP), SMEWW 9221 (Water) SMEWW 9223 (Water) AOAC 966.24
	7849 6622	AOAC 991.14 (PF)
Lactic Acid Bacteria	7820	CMMEF Ch. 19 (PP)
Staphylococcus aureus	7853	FDA BAM Ch. 12 (ENR + SP)
	7854	AOAC 2003.07 (PF)

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Quantitative Test Method	Method SOP(s)	Reference Method(s)
Yeast and Mold	6604	FDA BAM Ch. 18 (SP)
	6612 6613	AOAC 997.02 (PF), AOAC 2014.05 (Rapid PF)
	6610	CMMEF Ch. 21 (PP)
	9044 9046	USP <61>, <2021>

Qualitative Platform	Method SOP(s)	Reference Method(s)
Cultural Confirmation	7861	FDA BAM Ch. 10 (*Listeria* spp.)
	7859	FDA BAM Ch. 5 *Salmonella* spp.
	18465	USP <62>, <2022> *Clostridium* spp.
	9045 9048	USP <62>, <2022> *Candida albicans* *E. coli* *Pseudomonas aeruginosa,* *S. aureus* *Salmonella* spp.
ELFA (VIDAS) Analysis	10058	AOAC-RI 060903 (*E. coli* O157:H7)
	10058	AOAC 2004.02, 2013.11 (*Listeria monocytogenes*)
	10058	AOAC 999.06, 2004.06, 2013.10, AOAC-RI 981202 (*Listeria* spp.)
	10058	AOAC 2004.03, 2011.03, 2013.01, AOAC-RI 020901, 071101 (*Salmonella* spp.)
PCR Analysis	10049	AOAC-RI 031002, 050501 (*E. coli* O157:H7)
	10049	AOAC-RI 080901, 121402 (*L. monocytogenes*)
	10049	AOAC-RI 050903, 081401 (*Listeria* spp.)
	10049	AOAC 2013.02, AOAC-RI 081201 (*Salmonella* spp.)
VITEK 2	16220	AOAC 2011.17, 2012.02, AOAC-RI 080801 (Yeast, Gram Positive, and Gram Negative Bacteria Identification)

Sampling Technique	Sampling Method	Matrix(ces)
Sampling	13332	Environmental
	39226	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 A2LA's *R204 – Specific Requirements – AOAC Laboratory Accreditation Program*, containing the 2024 "*AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, Pharmaceuticals, and Cannabis*"), 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(ces)	Reference Method(s)
ELFA (VIDAS) Analysis	10058	Dairy Products, Vegetables, Seafood (including Smoked Salmon)	AOAC 2004.02 (*Listeria monocytogenes*)
	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 – *Salmonella* spp.)
Staphylococcus aureus	7853	Cheese	FDA BAM Ch. 12 (ENR + SP)
Cultural Confirmation	7861	Dairy Products, Vegetables, Seafood (including Smoked Salmon)	FDA BAM Ch 10 (*Listeria monocytogenes*)
	7859	Shrimp, Beef, Fish, Black Pepper (Whole and Ground), Cantaloupe, Chili Powder, Coriander Powder, Cumin Seeds, Tahini, Sage, Cumin Powder	FDA BAM Ch 5 (*Salmonella* 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	MMS-011	USP <61>
Yeast and Mold	MMS-011	USP <61>
Enrichment Test: *S.aureus, E.coli, P.aeruginosa, Salmonella, C.albicans, and A.brasilliensis*	MMS-011	USP <62>
B. cepacia	MMS-012	USP <60>
Preservative Efficacy Test	MMS-013	USP <51>

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 – AOAC Laboratory Accreditation Program as well as all of the requirements of A2LA R258 – Specific Requirements – FDA Laboratory Accreditation for Analyses of Foods (LAAF) 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 26th day of February 2026.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.28
Valid to December 31, 2027

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