

Accredited Laboratory

A2LA has accredited

MICROBAC LABORATORIES, INC. KNOXVILLE DIVISION

Maryville, TN

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 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 8 January 2009).

SEAL 1978 AZLA

Presented this 26th day of May 2017.

President and CEO
For the Accreditation Council
Certificate Number 3131.01
Valid to May 31, 2019

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



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

MICROBAC LABORATORIES, INC. - KNOXVILLE DIVISION

505 East Broadway Ave. Maryville, TN 37804

Phone: 865 977 1200 LeAnne Burns

BIOLOGICAL

Valid To: May 31, 2019 Certificate Number: 3131.01

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 2015 "AOAC" International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements and Pharmaceuticals,") accreditation is granted to this laboratory to perform the following tests or types of tests on: food products, feeds, food additives, unknown biological samples, drinking waters, wastewater, ground water and surface waters:

<u>Test</u>	Test Method(s)
Aerobic Plate Counts – Petrifilm	AOAC 990.12
Campylobacter	USDA MLG 41.03
Coliforms, Total and Escherichia coli – Petrifilm	AOAC 991.14
E. coli O157:H7 – BAX	AOAC 031002
E. coli O157:H7 – BAX Confirmation	USDA MLG 5.09
E. coli O157:H7 – PCR and STEC	AOAC 2005.04
E. coli O157:H7 – 3M-MDS	AOAC 2017.01
Enterobacteriaceae – Petrifilm	AOAC 2003.01
Listeria – 3M-MDS	AOAC 2014.06, 2016.07
Listeria – Plate	USDA MLG 8.09
Listeria sp. – Confirmation	USDA MLG 8.09
Listeria sp. & Listera Monocytogenes – Confirmation	AOAC RI 060402, RI 030406
L. monocytogenes – 3M-MDS	AOAC 2014.07, 2016.08

(A2LA Cert No. 3131.01) Revised 03/02/2018

<u>Test Method(s)</u>

L. monocytogenes – Confirmation USDA MLG 8.09

Salmonella – 3M-MDS AOAC 2013.09, 2016.01

Salmonella – BAX AOAC 2013.02

Salmonella – Confirmation FDA/BAM, Ch. 5 (8th ed.);

USDA/FSIS MLG 4.09

Salmonella / PCR AOAC 2003.09

Salmonella – Petrifilm AOAC 2014.01

Standard (Aerobic) – Plate Count/Plate FDA/BAM, Ch. 3 (8th ed.)

Staphylococcus aureus – Petrifilm AOAC 2003.07, 2003.08, 2003.11

Yeast and Mold – Pour Plate CMMEF 21.51 (5th ed.)

CHEMICAL

Test Method
Ash AOAC 923.03

Fat AOAC 960.39

Food Metals (Ca, Fe, K, Mg & Na)

AOAC 2011.14

% Moisture AOAC 950.46

pH AOAC 981.12

Salt AOAC 971.19

Water Activity CMMEF 68.1 (5th ed.)