



## Accredited Laboratory

A2LA has accredited

### MICROBAC LABORATORIES – WILSON-FOOD & NUTRITION

Wilson, NC

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 – 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 April 2017).



Presented this 18<sup>th</sup> day of November 2021.

A blue ink signature of the Vice President of Accreditation Services, written over a horizontal line.

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 410.08  
Valid to February 29, 2024  
Revised September 8, 2022

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



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

MICROBAC LABORATORIES – WILSON-FOOD & NUTRITION  
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Wilson, NC 27896  
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BIOLOGICAL

Valid To: February 29, 2024

Certificate Number: 410.08

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 2018 "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 on food and environmental samples (e.g., swabs and sponges):

<u>Test/Technology</u>	<u>Test Method(s)</u>
<b>Biological Testing</b>	
Aerobic Plate Count – Petrifilm	AOAC 990.12 SMEDP 17 <sup>th</sup> Ed. 6.040
Aerobic Plate Count – Pour Plate	CMMEF 5 <sup>th</sup> Ch.8
Campylobacter By 3M MDA-2	AOAC PTM #111803
<i>Campylobacter</i> spp.	USDA FSIS MLG 41.04
Coliform – Petrifilm	AOAC 991.14 SMEDP 17 <sup>th</sup> Ed. 7.074
Coliform – Pour Plate	FDA/BAM Ch. 4
<i>E. coli</i> – Pour Plate	FDA/BAM Ch. 4
<i>E. coli</i> O157:H7 – 3M MDA-2	AOAC 2017.01
<i>E. coli</i> O157:H7 – Hygiena BAX	AOAC RI 031002
Enterobacteriaceae – Petrifilm	AOAC 2003.01
<i>Escherichia coli</i> – Petrifilm	AOAC 991.14 SMEDP 17 <sup>th</sup> Ed. 7.074

<b><u>Test/Technology</u></b>	<b><u>Test Method(s)</u></b>
<i>L. monocytogenes</i> – 3M MDA-2	AOAC 2016.08
Lactic Acid Bacteria – Petrifilm	AOAC PTM 041701
<i>Listeria</i> by Hygiena BAX	AOAC RI-030502
<i>Listeria monocytogenes</i> , <i>Listeria</i> spp.	FDA/BAM Ch.10
<i>Listeria</i> spp. – 3M MDA-2	AOAC 2016.07
Rapid Yeast and Mold Count – Petrifilm	AOAC 2014.05 (Modified)
<i>Salmonella</i> – 3M MDA-2	AOAC 2016.01
<i>Salmonella</i> – Biochemical ID (API20E)	AOAC 978.24
<i>Salmonella</i> by Hygiena BAX	AOAC 2003.09
<i>Salmonella</i> Confirmation	USDA FSIS MLG 4.10
<i>Staphylococcus aureus</i> – Petrifilm	AOAC 2003.07, 2003.08, 2003.11
Yeast and Mold	CMMEF 21.51 5 <sup>th</sup> Ed.
<b>Chemical Analysis</b>	
pH in Food	AOAC 943.02
Water Activity	AOAC 978.18

