

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).

SEAL 1978 SEAL 1978 AZLA

Presented this 11th day of March 2024.

Mr. Trace McInturff, Vice President, Accreditation Services For the Accreditation Council

Certificate Number 410.08

Valid to February 28, 2026



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

MICROBAC LABORATORIES – WILSON-FOOD & NUTRITION 3809 Airport Drive NW Wilson, NC 27896

Sarah Muellenbach Email: sarah.muellenbach@microbac.com

BIOLOGICAL

Valid To: February 28, 2026 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):

Test/Technology	Test Method(s)
Aerobic Plate Count – Petrifilm	AOAC 990.12
	SMEDP 17 th Ed. 6.040
	es a support of o
Aerobic Plate Count – Pour Plate	CMMEF 5 th Ch.8
Campulahaatau (Dia Pad IO Chaalt)	AOAC PTM #031209
Campylobacter (Bio-Rad IQ-Check)	AOAC F1M #031209
Campylobacter Confirmation	AOAC 2017.09
Campytooacter Congrimation	110110 2017107
Campylobacter spp.	USDA FSIS MLG 41.04
Coliform – Petrifilm	AOAC 991.14
	SMEDP 17 th Ed. 7.074
Coliform – Pour Plate	FDA/BAM Ch. 4
Enterobacteriaceae – Petrifilm	AOAC 2003.01
	A O A C 001 14
Escherichia coli – Petrifilm	AOAC 991.14
	SMEDP 17 th Ed. 7.074
E. coli – Pour Plate	FDA/BAM Ch. 4
L. con Tour rate	1 Div Di IIVi Cii. ¬
E. coli O157:H7 (Bio-Rad IQ-Check)	AOAC PTM #020801
Lactic Acid Bacteria – Petrifilm	AOAC PTM 041701

Test/Technology	Test Method(s)
Listeria by Hygiena BAX	AOAC RI-030502
Listeria by Hygiena Real Time BAX	AOAC-RI081401
L. monocytogenes – VIDAS Xpress	AOAC 2013.11 AOAC RI 091103
L. monocytogenes (Bio-Rad IQ-Check)	AOAC RT 091103 AOAC PTM #010802
L. monocytogenes, Listeria spp. Confirmation	FDA/BAM Ch.10
L. monocytogenes, Listeria spp. Confirmation, ID	AOAC 2017.10
Listeria spp. – VIDAS Up	AOAC 2013.10
Listeria spp. (Bio-Rad IQ-Check)	AOAC PTM #090701
Rapid Yeast and Mold Count – Petrifilm	AOAC 2014.05 (Modified)
Salmonella – Biochemical ID (API20E)	AOAC 978.24
Salmonella – VIDAS Up	AOAC 2013.01 AOAC RI 071101
Salmonella (Bio-Rad IQ-Check)	AOAC OMA 2017.06
Salmonella by Hygiena BAX	AOAC 2003.09
Salmonella by Hygiena Real Time BAX	AOAC 2013.02
Salmonella Confirmation	USDA FSIS MLG 4.10
Salmonella Confirmation	AOAC 2017.09
Staphylococcus aureus – Petrifilm	AOAC 2003.07, 2003.08, 2003.11
Yeast and Mold	CMMEF 21.51 5 th Ed.

CHEMICAL

Test/Technology	Test Method(s)
pH in Food	AOAC 943.02
Water Activity	AOAC 978.18

