



CERTIFICATE OF ACCREDITATION

ANSI-ASQ National Accreditation Board

500 Montgomery Street, Suite 625, Alexandria, VA 22314, 877-344-3044

This is to certify that

Applied Industrial Microbiology
2321 South Melrose Drive
Vista, CA 92081

has been assessed by ANAB
and meets the requirements of international standard

ISO/IEC 17025:2005

while demonstrating technical competence in the field(s) of

TESTING

Refer to the accompanying Scope(s) of Accreditation for information regarding the types of tests to which this accreditation applies.

AT-2030

Certificate Number

ANAB Approval

Certificate Valid: 02/21/2017-02/16/2018
Version No. 002 Issued: 02/21/2017



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



ANSI-ASQ National Accreditation Board

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

Applied Industrial Microbiology

2321 South Melrose Drive, Vista, CA 92081
 Dr. Hojabr Dezfulian Phone: 760-295-0430
 hd@aimvistalab.com www.aimvistalab.com

TESTING

Valid to: February 16, 2018

Certificate Number: AT-2030

I. Biological

Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Food, raw beef, raw milk products, produce, environmental samples	Shiga toxin-producing <i>Escherichia coli</i> (STEC) including <i>E. coli</i> O157:H7	iQ-Check™ STEC VirX (AOAC-Performance Tested 121203)	Real Time Multiplex PCR Presence/Absence
Food, raw beef, raw milk products, produce, environmental samples	Diarrheagenic <i>Escherichia coli</i> (STEC & EHEC)	FDA Bacteriological Analytical Manual Chapter 4A	Multiple Tube Fermentation Culture & PCR Presence/Absence
Food, raw beef, dairy products, produce, environmental samples	<i>Salmonella</i> spp.	iQ-Check™ <i>Salmonella</i> II Real-Time PCR Test Kit (AOAC-Performance Tested 010803)	Real Time Multiplex PCR Presence/Absence
Food, raw beef, dairy products, produce, environmental samples	<i>Salmonella</i> spp.	FDA Bacteriological Analytical Manual Chapter 5	Culture Presence/Absence
Food, environmental samples	<i>Listeria monocytogenes</i>	iQ-Check™ <i>Listeria monocytogenes</i> II (AOAC-Performance Tested 010802)	Real Time Multiplex PCR Presence/Absence
Food, environmental samples	Detection of <i>Listeria monocytogenes</i> & <i>Listeria</i> spp. in Foods	FDA Bacteriological Analytical Manual Chapter 10	Culture, PCR Presence/Absence
Food, shellfish meats, seafood, seawater	<i>Vibrio</i> spp.	FDA Bacteriological Analytical Manual Chapter 9	Multiple Tube Fermentation Culture & PCR Presence/Absence
Food	Aerobic Plate Count	Aerobic Plate Count in Food Samples (AOAC 990.12)	Petrfilm
Food	Aerobic Plate Count	FDA Bacteriological Analytical Manual Chapter 3	Culture



Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Food	Total Coliform / <i>E. coli</i>	Coliform/ <i>E. coli</i> Count in Food Samples (AOAC 991.14 & 998.08)	Petrifilm
Food, Juice, Water	Enumeration of <i>Escherichia coli</i> and the Coliform Bacteria	FDA Bacteriological Analytical Manual Chapter 4	Multiple Tube Fermentation, Culture
Food	Yeast & Mold	Yeast and Mold Count (AOAC 997.02)	Petrifilm
Food	Yeast & Mold	FDA Bacteriological Analytical Manual Chapter 18	Culture
Food	Lactic Acid Bacteria Count	Aerobic & Anaerobic Count using MRS and APC 3M Petrifilm	Petrifilm
Food	<i>Bacillus cereus</i>	FDA Bacteriological Analytical Manual Chapter 14	Culture
Food	<i>Staphylococcus aureus</i>	FDA Bacteriological Analytical Manual Chapter 12	Culture
Food	<i>Staphylococcus aureus</i>	AOAC 2003.07 / 2003.11	Petrifilm
Food	<i>Shigella</i> spp.	FDA Bacteriological Analytical Manual Chapter 6	Culture Presence/Absence
Food, Infant formula	<i>Cronobacter sakazakii</i>	FDA Bacteriological Analytical Manual Chapter 29	Culture & PCR Presence/Absence
Environmental	<i>Legionella</i> spp.	CDC ELITE	Culture Presence/Absence
Environmental	Total & Fecal Coliforms	Multiple Tube Fermentation Technique Total Coliforms and Fecal Coliforms (SM9221)	Multiple Tube Fermentation MPN/100ml
Food	Total & Fecal Coliforms	Multiple Tube Fermentation Technique for Shellfish Meats (APHA, Part III)	Multiple Tube Fermentation MPN/100g
Environmental	Total & Fecal Coliforms	Multiple Tube Fermentation Technique for Sea Water (APHA, Part II)	Multiple Tube Fermentation MPN/100ml

Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Environmental	Fecal Coliforms	EPA 1680: Fecal Coliforms in Sewage Sludge Class A (Biosolids) by Multiple-Tube Fermentation using Lauryl Tryptose Broth (LTB) and EC Medium	Multiple Tube Fermentation MPN/g total solids
Environmental	Fecal Coliforms	EPA 1681: Fecal Coliforms in Sewage Sludge Class A (Biosolids) by Multiple-Tube Fermentation using A-1 medium	Multiple Tube Fermentation MPN/g total solids
Environmental	<i>Salmonella</i> spp.	EPA 1682: <i>Salmonella</i> in Sewage Sludge Class A (Biosolids) by Modified Semisolid Rapaport-Vassiliadis (MSRV) Medium	Multiple Tube Fermentation MPN/4g total solids
Cosmetics	APC, Yeast & Mold, <i>B. cereus</i> , <i>S. aureus</i> <i>Pseudomonas</i> spp.	Microbiological methods for Cosmetics, FDA Bacteriological Analytical Manual Chapter 23	Culture
Food, Water	Bacteria, Yeast, Mold	Microscopic Examination of Food and Water	Microscopic

Notes:

- * = as applicable.
- This scope is formatted as part of a single document including Certificate of Accreditation No. AT-2030.



 Vice President