



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 of

TESTING

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

AT-2030

Certificate Number



ANAB Approval

Certificate Valid: 02/07/2018-02/16/2020
Version No. 003 Issued: 02/07/2018



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 April 2017).



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

Applied Industrial Microbiology

2321 South Melrose Drive
Vista, CA 92081

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TESTING

Valid to: **February 16, 2020**

Certificate Number: **AT-2030**

Microbiology

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

Microbiology

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Rapid Aerobic Plate Count	Aerobic Plate Count in Food Samples AOAC 2015.13	Food	Petrifilm
Aerobic Plate Count	FDA Bacteriological Analytical Manual Ch. 3	Food	Culture
Total Coliform/ <i>E. coli</i>	Coliform/ <i>E. coli</i> Count in Food Samples AOAC 991.14; AOAC 998.08	Food	Petrifilm
Total Coliform/ <i>E. coli</i>	FDA Bacteriological Analytical Manual Ch. 4	Food, Juice, Water	Multiple Tube Fermentation, Culture
Yeast & Mold	Yeast and Mold Count AOAC 997.02	Food	Petrifilm
Rapid Yeast & Mold	Yeast and Mold Count AOAC 2014.05	Food	Petrifilm
Yeast & Mold	FDA Bacteriological Analytical Manual Ch. 18	Food	Culture
Lactic Acid Bacteria Count	Aerobic & Anaerobic Count using MRS and APC 3M Petrifilm	Food	Petrifilm
<i>Bacillus cereus</i>	FDA Bacteriological Analytical Manual Ch. 14	Food	Culture
<i>Staphylococcus aureus</i>	FDA Bacteriological Analytical Manual Ch. 12	Food	Culture
<i>Staphylococcus aureus</i>	AOAC 2003.07; AOAC 2003.11	Food	Petrifilm
<i>Shigella</i> spp.	FDA Bacteriological Analytical Manual Ch. 6	Food	Culture Presence/Absence
<i>Cronobacter sakazakii</i>	FDA Bacteriological Analytical Manual Ch. 29	Food, Infant formula	Culture & PCR Presence/Absence
<i>Legionella</i> spp.	CDC ELITE	Environmental	Culture Presence/Absence

Microbiology

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Total & Fecal Coliforms	Multiple Tube Fermentation Technique Total Coliforms and Fecal Coliforms SM9221	Environmental	Multiple Tube Fermentation MPN/100mL
Total & Fecal Coliforms	Multiple Tube Fermentation Technique for Shellfish Meats APHA, Part III	Food	Multiple Tube Fermentation MPN/100g
Total & Fecal Coliforms	Multiple Tube Fermentation Technique for Sea Water APHA, Part II	Environmental	Multiple Tube Fermentation MPN/100mL
Fecal Coliforms	AIM SOP M027. EPA 1680: Fecal Coliforms in Sewage Sludge Class A (Biosolids) by Multiple-Tube Fermentation using Lauryl Tryptose Broth (LTB) and EC Medium	Environmental	Multiple Tube Fermentation MPN/g total solids
Fecal Coliforms	AIM SOP M028. EPA 1681: Fecal Coliforms in Sewage Sludge Class A (Biosolids) by Multiple-Tube Fermentation using A-1 medium	Environmental	Multiple Tube Fermentation MPN/g total solids
<i>Salmonella</i> spp.	EPA 1682: <i>Salmonella</i> in Sewage Sludge Class A (Biosolids) by Modified Semisolid Rapaport-Vassiliadis (MSRV) Medium	Environmental	Multiple Tube Fermentation MPN/4g total solids
APC, Yeast & Mold, <i>B. cereus</i> , <i>S. aureus</i> <i>Pseudomonas</i> spp.	FDA Bacteriological Analytical Manual Ch. 23	Cosmetics	Culture
Bacteria, Yeast, Mold	Microscopic Examination of Food and Water	Food, Water	Microscopic

Note:

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



Vice President