CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

Applied Industrial Microbiology

2321 South Melrose Drive
Vista, CA 92081

Fulfills the requirements of

ISO/IEC 17025:2017

In the field of

TESTING

This certificate is valid only when accompanied by a current scope of accreditation document.
The current scope of accreditation can be verified at www.anab.org.

Jason Stine, Vice President

Expiry Date: 16 February 2028

Certificate Number: AT-2030

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017. 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 17025:2017

Applied Industrial Microbiology

2321 South Melrose Drive
Vista, CA 92081

Dr. Hojabr Dezfulian 760-295-0430
hd@aimvistalab.com www.aimvistalab.com

TESTING

ISO/IEC 17025 Accreditation Granted: **11 February 2026**

Certificate Number: **AT-2030** Certificate Expiry Date: **16 February 2028**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Shiga toxin-producing *Escherichia coli* (STEC) including *E. coli* O157:H7	AIM SOP M038. iQ-Check™ STEC VirX AOAC-PT 121203	Food, raw beef, raw milk products, produce, environmental samples	Real Time Multiplex PCR Presence/Absence
Diarrheagenic *Escherichia coli* (STEC & EHEC)	AIM SOP M039. FDA Bacteriological Analytical Manual Ch. 4A	Food, raw beef, raw milk products, produce, environmental samples	Multiple Tube Fermentation Presence/Absence Culture & PCR
Salmonella spp.	AIM SOP M040. iQ-Check™ *Salmonella* II RT-PCR AOAC-PT 010803	Food, raw beef, dairy products, produce, environmental samples	Real Time Multiplex PCR Presence/Absence
Salmonella spp.	AIM SOP M041. FDA Bacteriological Analytical Manual Ch. 5	Food, raw beef, dairy products, produce, environmental samples	Culture Presence/Absence
Listeria spp. and Listeria monocytogenes	AIM SOP M042. iQ-Check™ *Listeria spp.* AOAC-PT 090701 and *Listeria monocytogenes* II AOAC-PT 010802	Food, environmental samples	Real Time Multiplex PCR Presence/Absence
Detection of *Listeria monocytogenes* & *Listeria* spp.	AIM SOP M043. FDA Bacteriological Analytical Manual Ch. 10	Food, environmental samples	Culture, PCR Presence/Absence

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Vibrio spp.	AIM SOP M044. FDA Bacteriological Analytical Manual Ch. 9	Food, shellfish meats, seafood, seawater	Multiple Tube Fermentation Culture & PCR Presence/Absence
Aerobic Plate Count	AIM SOP M030. Aerobic Plate Count in Food Samples AOAC 990.12	Food	Petrifilm
Lactic Acid Bacterial Count	AIM SOP M048. Lactic Acid Bacteria Count by Petrifilm AOAC-PT 041701	Food	Petrifilm
Rapid Aerobic Plate Count	AIM SOP M030. Aerobic Plate Count in Food Samples AOAC 2015.13	Food	Petrifilm
Aerobic Plate Count	AIM SOP M031. FDA Bacteriological Analytical Manual Ch. 3	Food	Culture
Total Coliform/*E. coli*	AIM SOP M032. Coliform/*E. coli* Count in Food Samples AOAC 991.14; AOAC 998.08	Food	Petrifilm
Total Coliform/*E. coli*	AIM SOP M033. FDA Bacteriological Analytical Manual Ch. 4	Food, Juice, Water	Multiple Tube Fermentation, Culture
Yeast & Mold	AIM SOP M034. Yeast and Mold Count AOAC 997.02	Food	Petrifilm
Rapid Yeast & Mold	AIM SOP M034. Yeast and Mold Count AOAC 2014.05	Food	Petrifilm
Yeast & Mold	AIM SOP M035. FDA Bacteriological Analytical Manual Ch. 18	Food	Culture
Bacillus cereus	AIM SOP M045. FDA Bacteriological Analytical Manual Ch. 14	Food	Culture
Staphylococcus aureus	AIM SOP M037. FDA Bacteriological Analytical Manual Ch. 12	Food	Culture

1899 L Street NW, Suite 1100-A, Washington, DC 20036
414-501-5494
www.anab.org

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Staphylococcus aureus	AIM SOP M036. AOAC 2003.07; AOAC 2003.11	Food	Petrifilm
Shigella spp.	AIM SOP M047. FDA Bacteriological Analytical Manual Ch. 6	Food	Culture Presence/Absence
Cronobacter sakazakii	AIM SOP M046. FDA Bacteriological Analytical Manual Ch. 29	Food, Infant formula	Culture & PCR Presence/Absence
Legionella spp.	CDC ELITE	Environmental	Culture Presence/Absence
Total & Fecal Coliforms	AIM SOP M024. Multiple Tube Fermentation Technique Total Coliforms and Fecal Coliforms SM9221	Environmental	Multiple Tube Fermentation
Total & Fecal Coliforms	AIM SOP M026. Multiple Tube Fermentation Technique for Shellfish Meats APHA, Part III	Food	Multiple Tube Fermentation
Total & Fecal Coliforms	AIM SOP M025. Multiple Tube Fermentation Technique for Sea Water APHA, Part II	Environmental	Multiple Tube Fermentation
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
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

1899 L Street NW, Suite 1100-A, Washington, DC 20036
414-501-5494
www.anab.org

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Salmonella spp.	AIM SOP M029. EPA 1682: *Salmonella* in Sewage Sludge Class A (Biosolids) by Modified Semisolid Rapaport-Vassiliadis (MSRV) Medium	Environmental	Multiple Tube Fermentation
Aerobic Plate Count, Yeast & Mold, *B. cereus*, *S. aureus* *Pseudomonas* spp.	AIM SOP M052. FDA Bacteriological Analytical Manual Ch. 23	Cosmetics	Culture
Bacteria, Yeast, Mold	AIM SOP M010. Microscopic Examination of Food and Water	Food, Water	Microscopy

Jason Stine, Vice President

1899 L Street NW, Suite 1100-A, Washington, DC 20036
414-501-5494
www.anab.org