

Standards Council of Canada

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Conseil canadien des normes

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SCOPE OF ACCREDITATION

**Canadian Food Inspection Agency
GTA LABORATORY
2301 Midland Ave.
Scarborough, ON
M1P 4R7**

Accredited Laboratory No. 393
(Conforms with requirements of ISO/IEC 17025:2005, RG-TMDNRT)

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CLIENTS SERVED: Normally Reserved for Internal Clients

FIELDS OF TESTING: Biological, Chemical/Physical

PROGRAM SPECIALTY AREA: Agriculture Inputs, Food, Animal Health and Plant Protection (PSA-AFAP)

INITIAL ACCREDITATION DATE: 2001-06-25

SCOPE ISSUED ON: 2018-05-03

ACCREDITATION VALID TO: 2021-06-25

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products: (Human and Animal Consumption)

TEST METHOD DEVELOPMENT & EVALUATION AND NON-ROUTINE TESTING

Note: Laboratories accredited under this Program Specialty Area have demonstrated that they meet ISO/IEC 17025 requirements for routine testing under the same product classification as described below

Microbiology and Molecular Biology Analysis

- 1. Development and validation of analytical methods for detection, isolation, identification and characterization of microorganisms (including bacteria, toxins, yeast and molds) in food, water and environmental samples.*
- 2. Development, evaluation and validation of new test kits including commercial test kits for the detection and/or enumeration of microorganisms (including bacteria, toxins, yeast and molds) in food, water and environmental samples.*
- 3. Modification, improvement and validation of published or existing methods for detection and/or enumeration of microorganisms (including bacteria, toxins, yeast and molds) in food, water and environmental samples.*
- 4. Non-routine testing to meet customer demands.*

Chemical Analysis

- 1. Development and validation of analytical methods for the determination of safety parameters in food.*
- 2. Modification, improvement and validation of published or existing methods for the determination of safety parameters in food.*
- 3. Non-routine testing to meet customer demands.*

MicroAnalytical Analysis

- 1. Development and validation of analytical methods for detection, isolation, identification and characterization of extraneous matter in food.*
- 2. Modification, improvement and validation of published or existing methods for the detection and/or enumeration of extraneous matter in food.*
- 3. Non-routine testing to meet customer demands.*

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products: (Human and Animal Consumption)

(Chemical Examinations)

Chapter 2/S2-CFIA

Moisture and Volatile Matter

Chapter 2/S4-CFIA

Salt (Chlorine as Sodium Chloride) in Food and Fish
and Fish Products

(MicroAnalytical Examinations)

GTA-EXT-001	Determination of Glass Particles in Food Products
ExFLP-24	Determination of Glass Particles in Jam or Jelly

(Microbiological Examinations)

CFIA FMWG Supplement to MFLP-52	Supplement to MFLP-52 for the EHEC-7 Cloth-based hybridization array system (CHAS) Protocol
CFIAFMWG-001	Enumeration of <i>Escherichia coli</i> Using Compact Dry EC Medium Count Plates
CFIAFMWG-005	The Dupont BAX® System Method for the detection of <i>Shigella</i> spp. in fresh fruits and vegetables
MFHPB-01	Determination of Commercial Sterility and the Presence of Viable Microorganisms in Canned Foods
MFHPB-03	Determination of the pH of Foods including Foods in Hermetically Sealed Containers
MFHPB-05	Method for the Determination of Micro-Leaks in Hermetically Sealed Metal and Glass Containers
MFHPB-06	Method for the Examination and Evaluation of Hermetically Sealed Metal Cans and Glass Containers
MFHPB-10	Isolation of <i>Escherichia coli</i> O157:H7/NM from foods and environmental surface samples
MFHPB-18	Determination of the Aerobic Colony Count in Foods
MFHPB-19	Enumeration of Coliforms, Faecal coliforms, and of <i>E. coli</i> in Foods using the MPN Method
MFHPB-20	Isolation and Identification of <i>Salmonella</i> from Food and Environmental Samples
MFHPB-21	Enumeration of <i>Staphylococcus aureus</i> in Foods
MFHPB-22	Enumeration of Yeasts and Moulds in Foods
MFHPB-23	Enumeration of <i>Clostridium perfringens</i> in Foods
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. from foods and environmental Samples
MFHPB-33	Enumeration of Total Aerobic Bacteria in Food Products and Food Ingredients Using 3M™ Petrifilm™ Aerobic Count Plates
MFHPB-34	Enumeration of <i>E. coli</i> and Coliforms in Food Products and Food Ingredients using 3M™ Petrifilm™ <i>E. coli</i> Count Plates
MFLP-15	The detection of <i>Listeria</i> species from environmental surfaces using the Dupont Qualicon BAX® System method and direct plating
MFLP-22	

	Characterization of verotoxigenic <i>Escherichia coli</i> O157:H7 colonies by polymerase chain reaction (PCR) and cloth-based hybridization array system (CHAS)
MFLP-25	Isolation and Identification of <i>Shigella</i> spp. From Foods
MFLP-25M	Isolation and Identification of <i>Shigella</i> Spp. From Foods
MFLP-28	The Qualicon BAX® System Method for the Detection of <i>Listeria monocytogenes</i> in a Variety of Food
MFLP-29	The Dupont BAX® System Method for the Detection of <i>Salmonella</i> in Foods and Environmental Surface Samples
MFLP-30	Detection of <i>E. coli</i> O157: H7 in select foods using the BAX® System <i>E.Coli</i> 0157: H7 MP
MFLP-40	Detection of <i>Salmonella</i> in food products by the VIDAS® Easy <i>Salmonella</i> (SLM) method
MFLP-42	Isolation and Enumeration of the <i>Bacillus cereus</i> group in Foods
MFLP-44	Determination of Aerobic and Anaerobic Sporeformers
MFLP-52	Isolation and Identification of Priority Verotoxigenic <i>Escherichia coli</i> (VTEC) in Foods
MFLP-53	Identification of <i>Listeria monocytogenes</i> colonies by polymerase chain reaction (PCR) and cloth-based hybridization array system (CHAS)
MFLP-58B	Enumeration of <i>Aeromonas hydrophilia</i> in ice and water by the Hydrophobic Grid-Membrane Filter (HGMF) Technique
MFLP-61B	Enumeration of <i>Pseudomonas aeruginosa</i> in prepackaged ice and water in sealed containers by the Hydrophobic Grid-Membrane Filter (HGMF) Technique
MFLP-65	Detection of Staphylococcal Enterotoxins in Food Products Using the VIDAS® Staph Enterotoxin II (SET2), an ELFA (Enzyme Linked Fluorescent Assay) Technique
MFLP-66	Determination of Water Activity using the Decagon Aqualab
MFLP-74	Enumeration of <i>Listeria monocytogenes</i> in Foods
MFLP-77	Detection of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. in food products and environmental samples by the VIDAS® <i>Listeria</i> species Xpress (LSX) method

Notes:

ISO/IEC 17025:2005: General Requirements for the Competence of Testing and Calibration Laboratories

RG-TMDNRT: SCC Requirements and Guidance for Accreditation of Laboratories Engaged in Test Method Development and Non-Routine Testing

GTA: Greater Toronto Area

CFIA: Canadian Food Inspection Agency

FMWG: Food Microbiology Working Group

MFHPB: Health Product and Food Branch, Health Canada, Methods of Microbiological Analysis for Foods

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MFLP: Health Product and Food Branch, Health Canada, Laboratory Procedures of Microbiological Analysis for Foods

EX/EXT: Extraneous Matter Laboratory (MicroAnalytical)

Elias Rafoul, Vice President
Accreditation Services

Date: 2018-05-03

Number of Scope Listings: 39

SCC 1003-15/517

Partner File #0

Partner: None