

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Accredited Laboratory No. 325

Legal Name of Accredited Laboratory: Canadian Food Inspection Agency

Location Name or Operating as (if applicable): BURNABY LABORATORY

Contact Name: Carolyn Bateman

Address: 3155 Willingdon Green, Burnaby, BC V5G 4P2

Telephone: +1 604 292 6066

Fax: +1 604 292 6005

Website: www.inspection.gc.ca

Email: carolyn.bateman@inspection.gc.ca

SCC File Number:	15392
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological Chemical/Physical
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP) Test Method Development and Evaluation and Non-routine Testing (TMDNRT)
Initial Accreditation:	2000-03-01
Most Recent Accreditation:	2021-03-19
Accreditation Valid to:	2024-03-01

TEST METHOD DEVELOPMENT & EVALUATION AND NON-ROUTINE TESTING

Activities under TMDNRT

Chemistry:

- Development and validation of new testing methodology for the screening and determination of allergens, chemical additives, and toxins in in foods, water, and environmental samples.
- Modification, improvement and validation of published or existing test methodology for the screening and determination of allergens, chemical additives, and toxins in in foods, water, and environmental samples.
- Non-routine testing to meet customer demands.

Microbiology:

- Development and validation of new testing methodology for the screening and determination of bacteria, bacterial toxins, viruses, and safety parameters in foods, water, and environmental samples.
- Modification, improvement and validation of published or existing test methodology for the screening and determination of bacteria, bacterial toxins, viruses, and safety parameters in foods, water, and environmental samples.
- Non-routine testing to meet customer demands.

Techniques under TMDNRT

Chemistry:

- Chemical extraction
- Enzyme-linked immunosorbent assay (ELISA) with photometric detection
- Fluorimetry
- Liquid chromatography (HPLC) with mass spectrometer (MS/MS) and high resolution mass spectrometer (HRMS) detection
- Liquid chromatography (HPLC, UPLC)
- Titration

Microbiology:

- Biochemical confirmation
- Cloth-based hybridisation array system (CHAS)
- DNA and RNA extraction
- DNA sequencing
- Electrochemistry
- Enzyme-linked fluorescent assay (ELFA)
- Hydrophobic grid membrane filter analysis
- Immunomagnetic separation
- Microbiological culture, isolation, identification, and enumeration
- Molecular detection and identification of microorganisms, including end point and real-time / quantitative polymerase chain reaction
- Most probable number analysis
- Viral detection and identification

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

(Chemistry)

CFIA-BUR-01	Determination of Aflatoxins in Food Products by LC-MS/MS Analysis
CFIA-BUR-02	Determination of Deoxynivalenol (DON) and Ochratoxin A (OTA) in Cereal and Soy Products Using HPLC-MS/MS
CFIA-BUR-03	Determination of Domoic Acid in Shellfish by UPLC
CFIA-BUR-04	Determination of Ergot Alkaloids in Cereal Grains Using HPLC-HRMS
CFIA-BUR-05	Fumonisin Analysis in Cereal Grains, Cereal Products, and Soy Products Using LC-MS/MS
CFIA-BUR-06	Multimycotoxin Analysis in Cereal Grains by HPLC-MS/MS For: Qualitative results only
CFIA-BUR-07	Screening of Mycotoxins in Cereal Grains Using HPLC with High-Resolution Mass Spectrometry
CFIA-BUR-08	Determination of Ochratoxin A (OTA) in Grains and Foodstuffs Using HPLC-MS/MS
CFIA-BUR-09	Determination of Patulin (PAT) in Fruit Juices using Solid Phase Extraction Clean-up and HPLC-MS/MS
CFIA-BUR-10	Determination of T-2 and HT-2 Toxins in Cereal Grains by LC-MS/MS
CFIA-BUR-11	Determination of Zearalenone, α -Zearalenol, β -Zearalenol in Cereal Grains and Grain-Based Products by Liquid Chromatography Tandem Mass Spectrometer (LC-MS/MS)
CFIA-BUR-12	Determination of Paralytic Shellfish Toxins in Shellfish by HPLC-PCOX
AOAC 977.13m	Histamine in Seafood: Fluorometric Method (1995) MODIFIED
AOAC 990.28m	Sulphites in Foods: Optimised Monier-Williams Method MODIFIED
3M E96BZL	Enzyme-Linked Immunosorbent Assay (ELISA) for Quantitative Analysis of Brazil Nut Proteins
3M E96CHW	Enzyme-Linked Immunosorbent Assay (ELISA) for Quantitative Analysis of Cashew Proteins
3M E96MAC	Enzyme-Linked Immunosorbent Assay (ELISA) for Quantitative Analysis of Macadamia Proteins
3M E96PEC	Enzyme-Linked Immunosorbent Assay (ELISA) for Quantitative Analysis of Pecan Proteins
3M E96PST	Enzyme-Linked Immunosorbent Assay (ELISA) for Quantitative Analysis of Pistachio Proteins
MloBS M2111	Egg (Ovalbumin) ELISA II Kit Quantitative Determination for Protein of Allergic Ingredients in Food
MloBS M2112	Beta-Lactoglobulin ELISA Kit II for the Quantitative Determination for Protein of Allergic Ingredients in Food
MloBS M2113	Casein ELISA Kit II for the Quantitative Determination for Protein of Allergic Ingredients in Food

MloBS M2117	Soya ELISA Kit II for the Quantitative Determination for Protein of Allergic Ingredients in Food
Neogen 8400	Veratox for Mustard Allergen Quantitative Test
Neogen 8430	Veratox for Peanut Allergen Quantitative Test
Neogen 8440	Veratox for Almond Allergen Quantitative Test
R-Biopharm R6802	RIDASCREEN FAST Hazelnut Enzyme Immunoassay for the Quantitative Determination of Hazelnut
R-Biopharm R7001	RIDASCREEN Gliadin Enzyme Immunoassay for the Quantitative Determination of Gliadins and Corresponding Prolamins
R-Biopharm R7202	RIDASCREEN FAST Sesame Enzyme immunoassay for the quantitative determination of sesame
Romer 10002030	AgraQuant Walnut Assay (2-60 ppm)
Romer 10002076	AgraQuant Crustacea Assay (20-400 ppb)
Romer 10002083	AgraQuant Fish Assay (4-100 ppm)

(Microbiology)

CFIAFMWG-001	Enumeration of <i>Escherichia coli</i> in Fresh Produce using Compact Dry EC Medium Count Plates
CFIA-FVNRC-05	Method for Detecting RNA Viruses in Food by TaqMan Real-Time Reverse-Transcription Polymerase Chain Reaction (RT-qPCR)
CFIA-FVNRC-11	Method Adapted to the Concentration and Purification of Food Viruses of Clinical Significance with Cationic Magnetic Beads
FDA-BAM-Ch9	<i>Vibrio</i>
ISO 15216-1	Microbiology of Food and Animal Feed Horizontal Method for Determination of Norovirus in Food Using Real-Time RT-PCR [soft fruit and bivalve molluscan shellfish extraction only, excluding quantification / detection]
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 Examination and Evaluation of Hermetically Sealed Metal Cans and Glass Container
MFHPB-10	Isolation of <i>Escherichia coli</i> O157:H7/NM from foods and environmental surface samples
MFHPB-19	Enumeration of Coliforms, Faecal Coliforms & 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-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>Escherichia coli</i> and Coliforms in Food Products and Food Ingredients using 3M Petrifilm <i>E. coli</i> Count Plates
MFLP-15	Detection of <i>Listeria</i> Species from Environmental Surfaces Using the BAX® System Genus <i>Listeria</i> Assay
MFLP-22	Characterisation of verotoxigenic <i>Escherichia coli</i> O157:H7 colonies by polymerase chain reaction (PCR) and cloth-based hybridisation array system (CHAS)
MFLP-28	Detection of <i>Listeria monocytogenes</i> in a Variety of Foods and Environmental Surfaces Using the BAX® System <i>L. monocytogenes</i> Assay
MFLP-29	Detection of <i>Salmonella</i> in Foods and Environmental Surfaces Using the BAX® System <i>Salmonella</i> Assay
MFLP-30	Detection of <i>Escherichia coli</i> O157:H7 in Select Foods Using the BAX System <i>E. coli</i> O157: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-48	Isolation of <i>Yersinia enterocolitica</i> from Foods and Environmental Samples
MFLP-52	Isolation and Identification of Priority Verotoxigenic <i>Escherichia coli</i> (VTEC) In Foods
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-66	Determination of Water Activity Using the Aqualab Instrument
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
MFLP-102	Identification of <i>Vibrio parahaemolyticus</i> Colonies by Real-Time Polymerase Chain Reaction (qPCR)

Number of Scope Listings: 66

Notes:

ISO/IEC 17025:2017: 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

CFIA: Canadian Food Inspection Agency

FDA: United States Food and Drug Administration

MFHPB: Microbiology Food Health Protection Branch

MFLP: Microbiology Food Laboratory Procedure



This document forms part of the Certificate of Accreditation issued by the Standards Council of Canada (SCC). The original version is available in the Directory of Accredited Laboratories on the SCC website at www.scc.ca.

Elias Rafoul
Vice-President, Accreditation Services
Published on: 2021-8-05