

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Accredited Laboratory No. 409

Legal Name of Accredited Laboratory: FoodAssure Laboratory Ltd.

Location Name or Operating as (if applicable): FoodAssure Laboratory

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SCC File Number:	15438
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection
Initial Accreditation:	2001-09-05
Most Recent Accreditation:	2021-08-13
Accreditation Valid to:	2025-09-05

Remarque: La présente portée d'accréditation existe également en français, sous la forme d'un document distinct.

Note: This scope of accreditation is also available in French as a separately issued document.

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

(Microbiological Examination of Foods)

AOAC 2000.14	Reveal for <i>E. coli</i> O157:H7 Test in Selected Foods and Environmental Swabs 20-Hour Method
AOAC 989.13	Motile <i>Salmonella</i> in All Foods, Immunodiffusion Screening Method (1-2 Test)
AOAC RI 101102	RapidChek <i>Listeria</i> NextDay Test System (Only for RapidChek Listeria NextDay Detection Procedure)
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 & Molds in Foods Except for: Osmophiles
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> and other <i>Listeria spp.</i> 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 3MTM Petrifilm™ <i>E. coli</i> Count Plates
MFLP-104	RapidChek Listeria NextDay system for the detection of <i>Listeria</i> species in a variety of environmental surface samples
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-66	Determination of Water Activity Using the Decagon Aqualab
MLG 4	Isolation and Identification of Salmonella from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) and Carcass and Environmental Sponges Except for: Section 4.6 Rapid Screening Salmonella Test Procedure
MLG 41	Isolation and Identification of <i>Campylobacter jejuni/coli/lari</i> from Poultry Rinse, Sponge and Raw Product Samples

Other (specify):

Number of Scope Listings: 17

Notes:

ISO/IEC 17025:2017: General Requirements for the Competence of Testing and Calibration Laboratories



MFHPB: Health Protection Branch Methods of Microbiological Analysis of Food

MFLP: Laboratory Procedures of Microbiological Analysis of Food

MLG: USDA-FSIS Methods, Microbiological Laboratory Guidebook

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
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