TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Legal Name of Accredited Laboratory:	**Canadian Food Inspection Agency**
Location Name or Operating as (if applicable):	BURNABY LABORATORY
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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:	2023-12-07
Accreditation Valid to:	2028-03-01

Program Speciality Area
Note: The laboratory accredited under this PSA have demonstrated that it meets ISO/IEC 17025 requirements for non-routine testing under the following product classification.

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) 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)
- 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-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-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 E96MOL	Enzyme-Linked Immunosorbent Assay (ELISA) for Quantitative Analysis of Mollusk 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
3M E96PNE	Enzyme-Linked Immunosorbent Assay (ELISA) for Quantitative Analysis of Pine Nut Proteins
MIoBS M2111	Egg (Ovalbumin) ELISA II Kit Quantitative Determination for Protein of Allergic Ingredients in Food
MIoBS M2112	Beta-Lactoglobulin ELISA Kit II for the Quantitative Determination for Protein of Allergic Ingredients in Food

MIoBS M2113	Casein ELISA Kit II for the Quantitative Determination for Protein of Allergic Ingredients in Food
MIoBS 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
Neogen 902085J	BioKits Walnut Assay Kit
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)

MFLP-113	Enumeration of *Escherichia coli* 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)
FDA-BAM-Ch9	*Vibrio*
ISO 15216-1	Microbiology of Food and Animal Feed Horizontal Method for Determination of Norovirus in Food Using Real-Time RT-PCR [soft fruit, leaf, stem and bulb vegetables 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 *Escherichia coli* O157:H7/NM from foods and environmental surface samples
MFHPB-19	Enumeration of Coliforms, Faecal Coliforms & of *E. coli* in Foods Using the MPN Method
MFHPB-20	Isolation and Identification of *Salmonella* from Food and Environmental Samples
MFHPB-21	Enumeration of *Staphylococcus aureus* in Foods

MFHPB-23	Enumeration of *Clostridium perfringens* in Foods
MFHPB-30	Isolation of *Listeria monocytogenes* and other *Listeria* 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 *Esherichia coli* and Coliforms in Food Products and Food Ingredients using 3M Petrifilm *E. coli* Count Plates
MFLP-15	Detection of *Listeria* Species from Environmental Surfaces Using the BAX® System Genus Listeria Assay
MFLP-22	Characterisation of verotoxigenic *Escherichia coli* O157:H7 colonies by polymerase chain reaction (PCR) and cloth-based hybridisation array system (CHAS)
MFLP-28	Detection of *Listeria monocytogenes* in a Variety of Foods and Environmental Surfaces Using the BAX® System L. monocytogenes Assay
MFLP-29	Detection of *Salmonella* in Foods and Environmental Surfaces Using the BAX® System Salmonella Assay
MFLP-30	Detection of *Escherichia coli* O157:H7 in Select Foods Using the BAX System E. coli O157:H7 MP
MFLP-40	Detection of *Salmonella* in Food Products by the VIDAS® Easy Salmonella (SLM) Method
MFLP-42	Isolation and Enumeration of the *Bacillus cereus* Group in Foods
MFLP-48	Isolation of *Yersinia enterocolitica* from Foods and Environmental Samples
MFLP-52	Isolation and Identification of Priority Verotoxigenic *Escherichia coli* (VTEC) In Foods
MFLP-66	Determination of Water Activity Using the Aqualab Instrument
MFLP-70	Characterisation of Verotoxigenic *Escherichia coli* (VTEC) Colonies by Polymerase Chain Reaction (PCR) and Cloth-Based Hybridisation Array System (CHAS) for Virulence Markers and Seven O Serogroups
MFLP-74	Enumeration of *Listeria monocytogenes* in Foods
MFLP-77	Detection of *Listeria monocytogenes* and other *Listeria* spp. in Food Products and Environmental Samples by the VIDAS® Listeria species Xpress (LSX) Method
MFLP-102	Identification of *Vibrio parahaemolyticus* Colonies by Real-Time Polymerase Chain Reaction (qPCR)

Other (specify):

Number of Scope Listings: 63 test methods + 17 TMDNRT techniques

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.

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