

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Legal Name of Accredited Laboratory: FoodAssure Laboratory Ltd.

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

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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 (AFAP)
Initial Accreditation:	2001-09-05
Most Recent Accreditation:	2023-02-10
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 document issued separately.

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

Animal or Vegetable Fats and Oils and their Cleavage Products, prepared edible fats, animal or vegetable waxes

Beverages, Spirits and Vinegar

Cereals and Products of the Milling Industry

Coffee, Tea, Maté, and Spices

Dairy Products

Edible Fruits and Nuts

Edible Vegetables and Certain Roots and Tubers

Eggs and Fish

Feeds

Meat and Edible Meat Offal

Preparations of Vegetables, Fruits, Nuts and Parts of Plants

Preparations of Cereals, Flour, Starch; Pastry Cook's Products

Sugars and Sugar Confectionery

Environmental Surface Swabs

AOAC 2000.14	Reveal for <i>E. coli</i> O157:H7 Test in Selected Foods and Environmental Swabs 20-Hour Method
	Technique: Lateral Flow Immunoassay
	Analytes: <i>E. coli</i> O157:H7
AOAC 989.13	Motile <i>Salmonella</i> in All Foods, Immunodiffusion Screening Method (1-2 Test)
	Technique: Immunodiffusion Screening Method
	Analytes: <i>Salmonella</i> spp.
AOAC RI 101102	RapidChek <i>Listeria</i> NextDay Test System (Confirmation done by MFHPB-30)
	Technique: Lateral Flow Immunoassay
	Analytes: <i>Listeria</i> spp.
MFHPB-18	Determination of the Aerobic Colony Count in Foods
	Technique: Enumeration Method

	Analytes: Viable Aerobic Bacteria
MFHPB-19	Enumeration of Coliforms, Faecal Coliforms and of <i>E. coli</i> in Foods using the MPN Method
	Technique: MPN Method
	Analytes: Total coliforms, Faecal coliforms, <i>E. coli</i>
MFHPB-20	Isolation and Identification of <i>Salmonella</i> from Food and Environmental Samples
	Technique: Isolation and Identification
	Analytes: <i>Salmonella</i> spp.
MFHPB-21	Enumeration of <i>Staphylococcus aureus</i> in Foods
	Technique: Enumeration Method
	Analytes: <i>Staphylococcus aureus</i>
MFHPB-22	Enumeration of Yeasts & Moulds in Foods Except for: Osmophiles
	Technique: Enumeration Method
	Analytes: Yeasts and Molds
MFHPB-30	Isolation of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. from foods and environmental samples
	Technique: Isolation and Identification
	Analytes: <i>Listeria</i> spp. and <i>Listeria monocytogenes</i>
MFHPB-33	Enumeration of Total Aerobic Bacteria in Food Products and Food Ingredients Using 3M™ Petrifilm™ Aerobic Count Plates
	Technique: Enumeration Method
	Analytes: Viable Aerobic Bacteria
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
	Technique: Enumeration Method
	Analytes: Coliforms and <i>E. coli</i>
MFLP-66	Determination of Water Activity Using the Aqualab Instrument
	Technique: Chilled-Mirror Dew Point Technique

	Analytes: Water Activity
MLG-4	Isolation and Identification of <i>Salmonella</i> from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) and Carcass and Environmental Sponges Except for: Section 4.6 Rapid Screening Salmonella Test Procedure
	Technique: Isolation and Identification
	Analytes: <i>Salmonella</i> spp.
MLG-41	Isolation and Identification of <i>Campylobacter jejuni/coli/lari</i> from Poultry Rinse, Sponge and Raw Product Samples Except for: Rapid Screening Campylobacter Test Procedure
	Technique: Isolation and Identification
	Analytes: <i>Campylobacter jejuni/coli/lari</i>

ENVIRONMENTAL AND OCCUPATIONAL HEALTH AND SAFETY

Environmental:

Water (Microbiology)

MFHPB-18	Determination of the Aerobic Colony Count in Foods
	Technique: Enumeration Method
	Analytes: Viable Aerobic Bacteria
MFHPB-19	Enumeration of Coliforms, Faecal Coliforms and of <i>E. coli</i> in Foods using the MPN Method
	Technique: Most Probable Number (MPN) Method
	Analytes: Total coliforms, Faecal coliforms, <i>E. coli</i>

Other (specify):

Environmental Surface Swabs

MFLP-104	RapidChek Listeria NextDay system for the detection of <i>Listeria</i> species in a variety of environmental surface samples
	Technique: Lateral Flow Immunoassay
	Analytes: <i>Listeria</i> spp.

Number of Scope Listings: 15

Notes:

AOAC: The Association of Official Agricultural Chemists.

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.

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