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):	GTA Laboratory
Contact Name:	Michelle Weeks
Address:	2301 Midland Ave. Scarborough, ON M1P 4R7
Telephone:	1 416 574-3267
Fax:	1 416 954 5154
Website:	inspection.gc.ca
Email:	Michelle.Weeks@inspection.gc.ca

SCC File Number:	15517
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:	2001-06-25
Most Recent Accreditation:	2023-12-19
Accreditation Valid to:	2025-10-08

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.

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.

TEST METHOD DEVELOPMENT & EVALUTATION AND NON-ROUTINE TESTING

Description of Techniques:

1. Enzyme-linked immunosorbent assay (ELISA): competitive, blocking, indirect, antigen detection
2. Polymerase chain reaction (PCR): conventional, real time, LAMP, CHAS
3. Sequencing of DNA
4. Biochemical and cultural identification of microorganisms
5. Direct plating, filtration and MPN methods for the enumerating microorganisms
6. FTIR (Fourier Transform Infrared) Spectroscopy and LIBS (Laser-Induced Breakdown) Spectroscopy for material comparison and/or identification
7. Polarized Light Microscopy and Micro-Chemical Testing for material characterization and/or identification

Description of activities:

Activities under this program specialty area are dedicated to:

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.

Safety Parameter Analysis (pH, water activity, salt and water phase salt)

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.

Commercial Sterility and Container Integrity

1. Development and validation of analytical methods for the determination of commercial sterility and container integrity in foods.

2. Modification, improvement and validation of published or existing methods for the determination of commercial sterility and container integrity.

3. Non-routine testing to meet customer demands.

Extraneous Matter / MicroAnalytical Analysis

1. Development and validation of analytical methods for detection, isolation, identification and characterization of extraneous matter in food. Some methods and/or techniques may have applications in determining food authenticity and food fraud.

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, including identification, screening of materials and determining food authenticity and food fraud.

Current list of test methods under flexible scope is maintained by the laboratory and is available upon request.

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

(Chemical Tests)

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 Tests)

CFIAFMWG-008	Whole-Genome Sequencing of bacteria using the Nextera XT DNA Library Preparation Kit with the Illumina MiSeq Instrument
MOL-198	Plant/Animal Species ID Determination by DNA Sequencing
GTA-MOL-001	Detection of chicken gender using a rapid and reliable PCR method
MFLP-113	Enumeration of *Escherichia coli* Using Compact Dry EC Medium Count Plates
CFIAFMWG-005	The Dupont™ BAX® System Method for the detection of *Shigella 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 *Escherichia coli* 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 *E. coli* in Foods using the MPN Method
MFHPB-20	Isolation and Identification of *Salmonella* from Food and Environmental Samples
MFHPB-21	Enumeration of *Staphyloccocus aureus* in Foods
MFHPB-22	Enumeration of Yeasts and Moulds 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 *E. 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	Characterization of verotoxigenic *Escherichia coli* O157:H7 colonies by polymerase chain reaction (PCR) and cloth-based hybridization array system (CHAS)
MFLP-25M	Isolation and Identification of *Shigella spp*. From Foods (Modified from Health Canada Method MFLP-25)
MFLP-28	Detection of *Listeria monocytogenes* in a Variety of Foods and Environmental Surfaces Using the BAX® System *Listeria monocytogenes* Assay
MFLP-29	Detection of *Salmonella* in Foods and Environmental Surface Samples Using the BAX® System *Salmonella* Assay
MFLP-30	Detection of *E. coli* O157: H7 in select foods using the BAX® System PCR Assay for *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-44	Determination of Aerobic and Anaerobic Sporeformers
MFLP-52	Isolation and Identification of Priority Verotoxigenic *Escherichia coli* (VTEC) in Foods
MFLP-53	Identification of *Listeria monocytogenes* colonies by polymerase chain reaction (PCR) and cloth-based hybridization array system (CHAS)

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 Aqualab Instrument
MFLP-74	Enumeration of *Listeria monocytogenes* in Foods
MFLP-70	Characterization of Verotoxigenic Escherichia coli (VTEC) Colonies by Polymerase Chain Reaction (PCR) and Cloth-Based Hybridization Array System (CHAS) for Virulence Markers and Seven O Serogroups
MFLP-77	Detection of *Listeria monocytogenes* and other *Listeria spp.* in food products and environmental samples by the VIDAS® *Listeria* species Xpress (LSX) method

Other (specify):

Number of Scope Listings: 39 test methods + 7 TMDNRT techniques

Notes:

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

Placeholder for Statement on customers served.

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

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

EX/EXT: Extraneous Matter Laboratory (MicroAnalytical)

MOL: Molecular Biology Laboratory

* Laboratories accredited under the TMDNRT Program Specialty Area have demonstrated that they meet. ISO/IEC 17025 requirements for routine and non-routine testing under the same product classification as described above.

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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