

## TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

### Scope of Accreditation

*La présente portée d'accréditation existe également en français et est publiée séparément.*

**Legal Name of Accredited Laboratory:** FoodAssure Laboratory Ltd.

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

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<b>SCC File Number:</b>	15438
<b>Accreditation Standard(s):</b>	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
<b>Fields of Testing:</b>	Biological
<b>Program Specialty Area:</b>	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
<b>Initial Accreditation:</b>	2001-09-05
<b>Most Recent Accreditation:</b>	2025-02-10
<b>Accreditation Valid to:</b>	2029-09-05

*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)**

**Agricultural products (except food and chemicals):**

**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 E. coli O157:H7 Test in Selected Foods and Environmental Swabs 20-Hour Method (Screening Only)
	Technique: Lateral Flow Immunoassay
	Analytes: E. coli O157:H7
AOAC 989.13	Motile Salmonella in All Foods, Immunodiffusion Screening Method (1-2 Test)
	Technique: Immunodiffusion Screening Method
	Analytes: Salmonella spp.

AOAC RI 101102	<p>RapidChek Listeria NextDay Test System (Confirmation done by MFHPB-30)</p> <p>Technique: Lateral Flow Immunoassay</p> <p>Analytes: Listeria spp.</p>
AOAC 2016.01	<p><i>Salmonella</i> spp. in Select Foods and Environmental Surfaces (3M™ Molecular Detection Assay (MDA) 2– Salmonella Method)</p> <p>Technique: Loop-Mediated Isothermal Amplification (LAMP)</p> <p>Analytes: <i>Salmonella</i> spp.</p>
AOAC 2016.07	<p><i>Listeria</i> spp. in Select Foods and Environmental Surfaces (3M™ Molecular Detection Assay (MDA) 2– Listeria Method)</p> <p>Technique: Loop-Mediated Isothermal Amplification (LAMP)</p> <p>Analytes: <i>Listeria</i> spp.</p>
AOAC 2017.01	<p><i>Escherichia coli</i> O157:H7 in Select Foods and Environmental Surfaces (3M™ Molecular Detection Assay (MDA) 2– E. coli O157 (Including H7) Method)</p> <p>Technique: Loop-Mediated Isothermal Amplification (LAMP)</p> <p>Analytes: <i>E. coli</i> O157 (Including H7)</p>
MFHPB-18	<p>Determination of the Aerobic Colony Count in Foods</p> <p>Technique: Enumeration Method</p> <p>Analytes: Viable Aerobic Bacteria</p>
MFHPB-19	<p>Enumeration of Coliforms, Faecal Coliforms and of <i>E. coli</i> in Foods using the MPN Method</p> <p>Technique: MPN Method</p> <p>Analytes: Total coliforms, Faecal coliforms, <i>E. coli</i></p>
MFHPB-20	<p>Isolation and Identification of <i>Salmonella</i> from Food and Environmental Samples</p>

	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-4.12	Isolation and Identification of <i>Salmonella</i> from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) and Carcass and Environmental Sponges
	Technique: Isolation and Identification
	Analytes: <i>Salmonella</i> spp.
MLG-41.06	Isolation and Identification of <i>Campylobacter jejuni/coli/lari</i> from Poultry Rinse, Sponge and Raw Product Samples
	Technique: Isolation and Identification
	Analytes: <i>Campylobacter jejuni/coli/lari</i>

## ENVIRONMENTAL AND OCCUPATIONAL HEALTH AND SAFETY

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.
AOAC 2016.01	<i>Salmonella</i> spp. in Select Foods and Environmental Surfaces (3M™ Molecular Detection Assay (MDA) 2–Salmonella Method)
	Technique: Loop-Mediated Isothermal Amplification (LAMP)

	Analytes: <i>Salmonella</i> spp.
	Technique: Loop-Mediated Isothermal Amplification (LAMP)
AOAC 2016.07	<i>Listeria</i> spp. in Select Foods and Environmental Surfaces (3M™ Molecular Detection Assay (MDA) 2– Listeria Method)
	Technique: Loop-Mediated Isothermal Amplification (LAMP)
	Analytes: <i>Listeria</i> spp.

Number of Scope Listings: 22

**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 <https://scc-ccn.ca/>.

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