Accredited Laboratory

A2LA has accredited

MICROBAC LABORATORIES – WILSON-FOOD & NUTRITION

Wilson, NC

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017 *General requirements for the competence of testing and calibration laboratories*. This laboratory also meets the requirements of A2LA *R204 – Specific Requirements – Food and Pharmaceutical Testing Laboratory Accreditation Program*. This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (*refer to joint ISO-ILAC-IAF Communiqué dated April 2017*).

Presented this 11th day of March 2024.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 410.08
Valid to February 28, 2026

For the tests to which this accreditation applies, please refer to the laboratory's Biological Scope of Accreditation.

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

MICROBAC LABORATORIES – WILSON-FOOD & NUTRITION
3809 Airport Drive NW
Wilson, NC 27896
Sarah Muellenbach Email: sarah.muellenbach@microbac.com

BIOLOGICAL

Valid To: February 28, 2026 Certificate Number: 410.08

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2018 *"AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, and Pharmaceuticals"*), accreditation is granted to this laboratory to perform the following tests on food and environmental samples (e.g., swabs and sponges):

Test/Technology	**Test Method(s)**
Aerobic Plate Count – Petrifilm	AOAC 990.12 SMEDP 17th Ed. 6.040
Aerobic Plate Count – Pour Plate	CMMEF 5th Ch.8
Campylobacter – 3M MDA-2	AOAC PTM #111803
Campylobacter (Bio-Rad IQ-Check)	AOAC PTM #031209
Campylobacter Confirmation	AOAC 2017.09
Campylobacter spp.	USDA FSIS MLG 41.04
Coliform – Petrifilm	AOAC 991.14 SMEDP 17th Ed. 7.074
Coliform – Pour Plate	FDA/BAM Ch. 4
E. coli – Pour Plate	FDA/BAM Ch. 4
E. coli O157:H7 – 3M MDA-2	AOAC 2017.01
E. coli O157:H7 (Bio-Rad IQ-Check)	AOAC PTM #020801
E. coli O157:H7 – Hygiena BAX	AOAC RI 031002

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Test/Technology	**Test Method(s)**
Enterobacteriaceae – Petrifilm	AOAC 2003.01
Escherichia coli – Petrifilm	AOAC 991.14 SMEDP 17th Ed. 7.074
L. monocytogenes – 3M MDA-2	AOAC 2016.08
L. monocytogenes (Bio-Rad IQ-Check)	AOAC PTM #010802
Lactic Acid Bacteria – Petrifilm	AOAC PTM 041701
Listeria by Hygiena BAX	AOAC RI-030502
Listeria by Hygiena Real Time BAX	AOAC-RI081401
Listeria monocytogenes, *Listeria* spp. Confirmation	FDA/BAM Ch.10
Listeria monocytogenes, *Listeria* spp. Confirmation, ID	AOAC 2017.10
Listeria spp. – 3M MDA-2	AOAC 2016.07
Listeria spp. (Bio-Rad IQ-Check)	AOAC PTM #090701
Rapid Yeast and Mold Count – Petrifilm	AOAC 2014.05 (Modified)
Salmonella – 3M MDA-2	AOAC 2016.01
Salmonella (Bio-Rad IQ-Check)	AOAC OMA 2017.06
Salmonella – Biochemical ID (API20E)	AOAC 978.24
Salmonella by Hygiena BAX	AOAC 2003.09
Salmonella by Hygiena Real Time BAX	AOAC 2013.02
Salmonella Confirmation	USDA FSIS MLG 4.10
Salmonella Confirmation	AOAC 2017.09
Staphylococcus aureus – Petrifilm	AOAC 2003.07, 2003.08, 2003.11
Yeast and Mold	CMMEF 21.51 5th Ed.

CHEMICAL

Test/Technology	**Test Method(s)**
pH in Food	AOAC 943.02
Water Activity	AOAC 978.18