



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

MICHELSON LABORATORIES, INC.
6280 Chalet Drive
Commerce, CA 90040
Louis Vejar Phone: 562 928 0553 x135

BIOLOGICAL

Valid To: May 31, 2027

Certificate Number: 2074.02

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with A2LA's *R204 – Specific Requirements – AOAC Laboratory Accreditation Program*, containing the 2024 “*AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, Pharmaceuticals, and Cannabis*”, as well as the FDA Laboratory Accreditation for Analyses of Foods, contained in the FDA Document Number 2021-25716¹), accreditation is granted to this laboratory to perform the following tests on foods, food products, beverages, feeds, environmental samples, dietary supplements, and pet foods:

<u>TEST/TECHNOLOGY</u>	<u>INTERNAL METHOD(S)</u>	<u>TEST METHOD(S)</u>
<u>Microbiology Analysis</u>		
Aerobic Plate Count Petrifilm™ ¹	ML-MIC-48	AOAC 986.33, 990.12
Aerobic Plate Count Rapid Petrifilm™ ¹	ML-MIC-90	AOAC 2015.13
Airborne Count – Bacteria, Yeast & Mold ¹	ML-MIC-01	CMMEF Ch. 3
Anaerobic Plate Count ¹	ML-MIC-02	CMMEF Ch. 6
<i>Bacillus cereus</i> ¹	ML-MIC-03	AOAC 980.31; FDA BAM Ch. 14
<i>Campylobacter</i> – VIDAS ¹	ML-MIC-04	AOAC RI 051201
Coliform / <i>Escherichia coli</i> – MPN & VRB ¹	ML-MIC-07 ML-MIC-08	FDA BAM Ch. 4
Coliform / <i>E. coli</i> – Petrifilm™ ¹	ML-MIC-06	AOAC 991.14, 998.08
<i>E. coli</i> – USP ¹	ML-MIC-09	USP NF <62><2022>
<i>E. coli</i> O157:H7 – Confirmation ¹	ML-MIC-13 ML-MIC-63	FDA BAM Ch. 4; USDA FSIS MLG-5

<u>TEST/TECHNOLOGY</u>	<u>INTERNAL METHOD(S)</u>	<u>TEST METHOD(S)</u>
<i>E. coli</i> O157:H7 – GENE-UP ¹	ML-MIC-111	AOAC 2019.03
<i>E. coli</i> O157:H7 – RapidChek® ¹	ML-MIC-69	AOAC RI 070801
<i>E. coli</i> O157:H7 – VIDAS UP ¹	ML-MIC-62	AOAC RI 060903
Enterobacteriaceae – Petrifilm™ ¹	ML-MIC-65	AOAC 2003.01
Lactic Acid Bacteria – Dairy ¹	ML-MIC-14	CMMEF Ch. 47
Lactic Acid Bacteria – MRS/APT ¹	ML-MIC-15	CMMEF Ch. 19
Lactic Acid Bacteria – Petrifilm™ ¹	ML-MIC-89	AOAC PTM 041701
<i>Listeria monocytogenes</i> – GENE-UP ¹	ML-MIC-105	AOAC 2019.11
<i>L. monocytogenes</i> – VIDAS ¹	ML-MIC-18	AOAC 2004.02
<i>Listeria</i> spp. – Cultural Confirmation ¹	ML-MIC-19	FDA BAM Ch. 10
<i>Listeria</i> spp. – GENE-UP ¹	ML-MIC-113	AOAC 2019.10
<i>Listeria</i> spp. – VIDAS ¹	ML-MIC-17	AOAC 999.06, 2004.06, RI 981202
<i>Listeria</i> spp. – VIDAS UP ¹	ML-MIC-96	AOAC 2013.10
<i>Pseudomonas aeruginosa</i> – USP ¹	ML-MIC-25	USP NF<62><2022>
Rapid Coliform / <i>E. coli</i> Count – Petrifilm™ ¹	ML-MIC-98	AOAC 2018.13
Rapid Yeast and Mold – Petrifilm™ ¹	ML-MIC-83	AOAC 2014.05
<i>Salmonella</i> – Cultural Confirmation ¹	ML-MIC-30	FDA BAM Ch. 5
<i>Salmonella</i> – EASY VIDAS ¹	ML-MIC-27	AOAC 2011.03
<i>Salmonella</i> – USP ¹	ML-MIC-29	USP NF<62><2022>
<i>Salmonella</i> – VIDAS UP ¹	ML-MIC-97	AOAC 2013.01
<i>Salmonella</i> spp. – GENE-UP ¹	ML-MIC-112	AOAC 2020.02
<i>Shigella</i> ¹	ML-MIC-31	FDA BAM Ch. 6
Standard Plate Count – USP ¹	ML-MIC-34	USP NF<61><2021>
Standard Plate Count (SPC) ¹	ML-MIC-32	AOAC 966.23; FDA BAM Ch. 3

<u>TEST/TECHNOLOGY</u>	<u>INTERNAL METHOD(S)</u>	<u>TEST METHOD(S)</u>
<i>Staphylococcus aureus</i> ¹	ML-MIC-35	AOAC 975.55; FDA BAM Ch. 12
<i>S. aureus</i> – Petrifilm™ ¹	ML-MIC-71	AOAC 2003.07, 2003.08, 2003.11
<i>S. aureus</i> – USP ¹	ML-MIC-36	USP NF<62><2022>
Top 7 STEC – GENE-UP ¹	ML-MIC-110	AOAC RI 121806
<i>Vibrio</i> spp. ¹	ML-MIC-38	FDA BAM Ch. 9
Yeast & Mold ¹	ML-MIC-21	FDA BAM Ch. 18
Yeast & Mold – USP ¹	ML-MIC-22	USP NF<61><2021>
<u>Entomology, Examination, and Decomposition Analysis</u>		
Decomposition in Seafood ¹	ML-EN-11 ML-EN-25	FDA CPG Section 540.370 and 540.525
Drained Weight, Net Weight ¹	ML-EN-10	AOAC 967.13, 963.18
Examination of Filth Plates ¹	ML-EN-02	AOAC 970.66
Examination of Raw Cocoa Beans for Contamination and Defects ¹	ML-EN-40	MPM V-18
Examination of Whole Dried Fruit for Defects ¹	ML-EN-38	MPM V-53
Insect Infestation in Psyllium Husk ¹	ML-EN-09	USP Monograph for Psyllium Husk
Macroscopic Contamination in Basmati Rice ¹	ML-EN-41	FDA Guideline Attachment #4
Mold and Extraneous Matter in Black and White Pepper ¹	-----	ASTA 14.0

<u>TEST/TECHNOLOGY</u>	<u>INTERNAL METHOD(S)</u>	<u>TEST METHOD(S)</u>
Filth Analysis: ¹		
Black or White Whole Peppercorns	ML-EN-47	MPM V-39
Cocoa Beans	ML-EN-40	MPM V-18
Coffee Beans	-----	MPM V-1
Dried Fish	ML-EN-21	FDA LIB 2957
Preserved Fruit	ML-EN-39	LIB 3156
Tea	-----	AOAC 970.67
Whole Tamarind Pulp	ML-EN-15	AOAC 945.87
Apple Rings and Other Dried Fruit Pieces	ML-EN-27	AOAC 945.77
Berries in Black and White Pepper	-----	ASTA 14.2
Breaded Products	ML-EN-37	FDA LIB 1613
Canned Crab Meat	ML-EN-35	AOAC 976.27
Candy	ML-EN-46	AOAC 971.34
Capsicums, Ground	ML-EN-50	AOAC 978.22
Cocoa Powder	ML-EN-07	AOAC 965.38
Dehydrated Mushroom Powder	ML-EN-05	FDA LIB 2657
Dried Bean Curd	ML-EN-06	AOAC 991.40
Dried Dates	-----	MPM V9, F4
Dried Peppers	ML-EN-14	MPM V-32
Fig and Fruit Paste	ML-EN-34	AOAC 964.23(A) (Modified); Internal SOP ML-ENT-34
Frozen Shrimp and Seafoods	ML-EN-01	FDA LIB 3172
Ground Black Pepper	ML-EN-20	AOAC 972.40(A)
Jam and Jelly	ML-EN-12	AOAC 950.89a
Light Filth from Fish Products Containing Spice	-----	AOAC 992.10
Pepper Sauce	ML-EN-03	AOAC 972.59
Rice Flour, Rice Sticks/Noodles	ML-EN-04	FDA LIB 3379
Spices	ML-EN-31	AOAC 975.48(B)
Tofu	ML-EN-33	AOAC 992.13
Whole Dehydrated Mushrooms	ML-EN-17	AOAC: 967.24(B), 967.24(A,B)

¹These methods have been assessed by A2LA according to A2LA's FDA LAAF Program requirements. Please visit <https://datadashboard.fda.gov/ora/fd/laaf.htm> for a list of current LAAF-Accredited Laboratories.

KEY:

AOAC: Association of Official Analytical Collaboration International

ASTA: American Spice Trade Association

BAM: Bacteriological Analytical Manual

CMMEF: Compendium of Methods for the Microbiological Examination of Foods

CPG: Compliance Policy Guidelines

FDA: Food and Drug Administration

FSIS: Food Safety and Inspection Service

LIB: Laboratory Information Bulletins

MPM: Macroanalytical Procedures Manual

USDA: United States Department of Agriculture

USP: United States Pharmacopeia



Accredited Laboratory

A2LA has accredited

MICHELSON LABORATORIES, INC.

Commerce, CA

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 – AOAC Laboratory Accreditation Program*, as well as all of the requirements of A2LA R258 – *Specific Requirements – FDA Laboratory Accreditation for Analyses of Foods (LAAF) 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 10th day of June 2025.

A blue ink signature of Mr. Trace McInturff.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 2074.02
Valid to May 31, 2027

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