



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

MICHELSON LABORATORIES, INC.  
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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 2021-25716<sup>1</sup>), 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>
<b><u>Microbiology Analysis</u></b>		
Aerobic Plate Count Petrifilm™ <sup>1</sup>	ML-MIC-48	AOAC 986.33, 990.12
Aerobic Plate Count Rapid Petrifilm™ <sup>1</sup>	ML-MIC-90	AOAC 2015.13
Airborne Count – Bacteria, Yeast & Mold <sup>1</sup>	ML-MIC-01	CMMEF Ch. 3
Anaerobic Plate Count <sup>1</sup>	ML-MIC-02	CMMEF Ch. 6
<i>Bacillus cereus</i> <sup>1</sup>	ML-MIC-03	AOAC 980.31; FDA BAM Ch. 14
<i>B. cereus</i> (Petrifilm)	ML-MIC-115	AOAC PTM 042502
<i>Campylobacter</i> – VIDAS <sup>1</sup>	ML-MIC-04	AOAC RI 051201
Coliform / <i>Escherichia coli</i> – MPN & VRB <sup>1</sup>	ML-MIC-07 ML-MIC-08	FDA BAM Ch. 4
Coliform / <i>E. coli</i> – Petrifilm™ <sup>1</sup>	ML-MIC-06	AOAC 991.14, 998.08
<i>E. coli</i> – USP <sup>1</sup>	ML-MIC-09	USP NF <62><2022>
<i>E. coli</i> O157:H7 – Confirmation <sup>1</sup>	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 <sup>1</sup>	ML-MIC-111	AOAC 2019.03
<i>E. coli</i> O157:H7 – RapidChek® <sup>1</sup>	ML-MIC-69	AOAC RI 070801
<i>E. coli</i> O157:H7 – VIDAS UP <sup>1</sup>	ML-MIC-62	AOAC RI 060903
Enterobacteriaceae – Petrifilm™ <sup>1</sup>	ML-MIC-65	AOAC 2003.01
Lactic Acid Bacteria – Dairy <sup>1</sup>	ML-MIC-14	CMMEF Ch. 47
Lactic Acid Bacteria – MRS/APT <sup>1</sup>	ML-MIC-15	CMMEF Ch. 19
Lactic Acid Bacteria – Petrifilm™ <sup>1</sup>	ML-MIC-89	AOAC PTM 041701
<i>Listeria monocytogenes</i> – GENE-UP <sup>1</sup>	ML-MIC-105	AOAC 2019.11
<i>L. monocytogenes</i> – VIDAS <sup>1</sup>	ML-MIC-18	AOAC 2004.02
<i>Listeria</i> spp. – Cultural Confirmation <sup>1</sup>	ML-MIC-19	FDA BAM Ch. 10
<i>Listeria</i> spp. – GENE-UP <sup>1</sup>	ML-MIC-113	AOAC 2019.10
<i>Listeria</i> spp. – VIDAS <sup>1</sup>	ML-MIC-17	AOAC 999.06, 2004.06, RI 981202
<i>Listeria</i> spp. – VIDAS UP <sup>1</sup>	ML-MIC-96	AOAC 2013.10
<i>Pseudomonas aeruginosa</i> – USP <sup>1</sup>	ML-MIC-25	USP NF<62><2022>
Rapid Coliform / <i>E. coli</i> Count – Petrifilm™ <sup>1</sup>	ML-MIC-98	AOAC 2018.13
Rapid Yeast and Mold – Petrifilm™ <sup>1</sup>	ML-MIC-83	AOAC 2014.05
<i>Salmonella</i> – Cultural Confirmation <sup>1</sup>	ML-MIC-30	FDA BAM Ch. 5
<i>Salmonella</i> – EASY VIDAS <sup>1</sup>	ML-MIC-27	AOAC 2011.03
<i>Salmonella</i> – USP <sup>1</sup>	ML-MIC-29	USP NF<62><2022>
<i>Salmonella</i> – VIDAS UP <sup>1</sup>	ML-MIC-97	AOAC 2013.01
<i>Salmonella</i> spp. – GENE-UP <sup>1</sup>	ML-MIC-112	AOAC 2020.02
<i>Shigella</i> <sup>1</sup>	ML-MIC-31	FDA BAM Ch. 6
Standard Plate Count – USP <sup>1</sup>	ML-MIC-34	USP NF<61><2021>
Standard Plate Count (SPC) <sup>1</sup>	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> <sup>1</sup>	ML-MIC-35	AOAC 975.55; FDA BAM Ch. 12
<i>S. aureus</i> – Petrifilm™ <sup>1</sup>	ML-MIC-71	AOAC 2003.07, 2003.08, 2003.11
<i>S. aureus</i> – USP <sup>1</sup>	ML-MIC-36	USP NF<62><2022>
Top 7 STEC – GENE-UP <sup>1</sup>	ML-MIC-110	AOAC RI 121806
<i>Vibrio</i> spp. <sup>1</sup>	ML-MIC-38	FDA BAM Ch. 9
Yeast & Mold <sup>1</sup>	ML-MIC-21	FDA BAM Ch. 18
Yeast & Mold – USP <sup>1</sup>	ML-MIC-22	USP NF<61><2021>
<b><u>Entomology, Examination, and Decomposition Analysis</u></b>		
Decomposition in Seafood <sup>1</sup>	ML-EN-11 ML-EN-25	FDA CPG Section 540.370 and 540.525
Drained Weight, Net Weight <sup>1</sup>	ML-EN-10	AOAC 967.13, 963.18
Examination of Filth Plates <sup>1</sup>	ML-EN-02	AOAC 970.66
Examination of Raw Cocoa Beans for Contamination and Defects <sup>1</sup>	ML-EN-40	MPM V-18
Examination of Whole Dried Fruit for Defects <sup>1</sup>	ML-EN-38	MPM V-53
Insect Infestation in Psyllium Husk <sup>1</sup>	ML-EN-09	USP Monograph for Psyllium Husk
Macroscopic Contamination in Basmati Rice <sup>1</sup>	ML-EN-41	FDA Guideline Attachment #4
Mold and Extraneous Matter in Black and White Pepper <sup>1</sup>	-----	ASTA 14.0

<u>TEST/TECHNOLOGY</u>	<u>INTERNAL METHOD(S)</u>	<u>TEST METHOD(S)</u>
Filth Analysis: <sup>1</sup>		
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)

<sup>1</sup>These 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 10<sup>th</sup> day of June 2025.

A blue ink signature of Mr. Trace McInturff, written in a cursive style.

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.*