



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

DonLevy Laboratories
11165 Delaware Parkway
Crown Point, IN 46307

Fulfills the requirements of

ISO/IEC 17025:2017

In the field of

TESTING

This certificate is valid only when accompanied by a current scope of accreditation document.
The current scope of accreditation can be verified at www.anab.org.

A handwritten signature in black ink, appearing to read 'R.D.L.', is positioned above a horizontal line.

R. Douglas Leonard Jr., VP, PILR SBU

Expiry Date: 23 August 2022
Certificate Number: AT-2613



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017.
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).

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

DonLevy Laboratories

11165 Delaware Parkway
Crown Point, IN 46307

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TESTING

Valid to: **August 23, 2022**

Certificate Number: **AT-2613**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aerobic Plate Count	SOP-MICROBIOLOGICAL-03117 FDA BAM Ch. 3	Food Products and Environmental Samples	Pour Plate
Aerobic Plate Count	SOP-Microbiological-03243 AOAC-RI PTM 051702	Food Products and Environmental Samples	Microfilm
<i>Staphylococcus aureus</i>	SOP-MICROBIOLOGICAL-03103 FDA BAM Ch. 12	Food Products and Environmental Samples	Spread Plate
Enterobacteriaceae	SOP-MICROBIOLOGICAL-03110 CMMEF Chapter 8.62	Food Products and Environmental Samples	Pour Plate
Total Coliform Generic <i>E. coli</i>	SOP-MICROBIOLOGICAL-03106 FDA BAM Ch. 4	Food Products and Environmental Samples	MPN
Total Coliform Generic <i>E. coli</i>	SOP-Microbiological-03244 AOAC-RI PTM 051702	Food Products and Environmental Samples	Microfilm
Total Coliform Generic <i>E. coli</i>	SOP-MICROBIOLOGICAL-03105 FDA BAM Ch. 4	Food Products and Environmental Samples	Pour Plate
Yeast and Mold	SOP-Microbiological-03245 AOAC-RI PTM 051702	Food Products and Environmental Samples	Microfilm
Yeast and Mold	SOP-MICROBIOLOGICAL-03132 FDA BAM Ch. 18	Food Products and Environmental Samples	Pour Plate
<i>Campylobacter</i> sp.	SOP-Microbiological-03246 USDA-FSIS MLG Ch. 41	Raw poultry, poultry rinse, environmental samples	PCR System

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>E. coli</i> O157:H7 EHEC, STEC	MB217.01 AOAC-RI PTM 100701	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey (not for STEC), mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
<i>Listeria</i> sp. and <i>Listeria monocytogenes</i>	MB316.01 AOAC-RI PTM 021201	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
<i>Listeria</i> sp.	SOP-MICROBIOLOGICAL-03120 USDA-FSIS MLG Ch. 8 Modified	Food Products and Environmental Samples	Test tubes, Agar Plates
<i>Listeria</i> sp.	SOP-MICROBIOLOGICAL-03159 FDA BAM Ch. 10	Food Products and Environmental Samples	Test tubes, Agar Plates
<i>Listeria</i> sp.	MB316.02 AOAC-RI PTM 061503 Modified	Environmental Samples	Roka Atlas
<i>Listeria monocytogenes</i>	SOP-MICROBIOLOGICAL-03144 AOAC 2003.12	Food, dairy products, raw meat, raw poultry, cooked meat, cooked poultry, fruits, vegetables, seafood	BAX PCR System
<i>Listeria monocytogenes</i>	SOP-MICROBIOLOGICAL-03146 AOAC RI 080901	Food Products and Environmental Samples	BAX PCR System
<i>Listeria</i> sp.	SOP-MICROBIOLOGICAL-03116 AOAC RI 030502	Food Products and Environmental Samples	BAX PCR System
<i>Listeria</i> sp.	SOP-MICROBIOLOGICAL-03145 AOAC RI 050903	Food Products and Environmental Samples	BAX PCR System
<i>Salmonella</i> sp.	MB217.01 AOAC-RI PTM 100701	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Salmonella</i> sp.	SOP-MICROBIOLOGICAL-03124 FDA BAM Ch. 5, Modified; SOP-MICROBIOLOGICAL-03197 FDA BAM Ch. 5	Food Products and Environmental Samples	Test tubes, Agar Plates
<i>Salmonella</i> sp.	SOP-MICROBIOLOGICAL-03126 AOAC 2003.09	Food Products and Environmental Samples	BAX PCR System
Process Control Index	MB491.01	Meat and Meat Products, Sponges, Swabs, Fruits	PCR System

Chemical

Test Method	Test Specification(s)	Range	Comments
Ash	SOP-CHEMISTRY-02100 AOAC 923.03	Food Products	Furnace
Fat	SOP-CHEMISTRY-02108 AOAC 960.39	Food Products	Soxhlet
Moisture	SOP-CHEMISTRY-02103 AOAC 925.45A AOAC 925.09	Food Products	Gravimetric
pH	SOP-CHEMISTRY-02105 AOAC 981.12	Food Products	pH Meter
Protein	SOP-CHEMISTRY-02102 AOAC 2001.11	Food Products	Kjeldahl
Water Activity	SOP-CHEMISTRY-02111 AOAC 978.18	Food Products	Dew Point / Capacitance

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-2613.



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