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:	**A&L Canada Laboratories Inc.**
Contact Name:	Somath Kong
Address:	2136 Jetstream Road London, Ontario N5V 3P5
Telephone:	519 457-2575
Fax:	519 457-2664
Website:	www.alcanada.com
Email:	skong@alcanada.com

To ensure compliance with the *Official Languages Act*, the Standards Council of Canada (SCC) translated proprietary content from English to French when it was not available in French. In case of discrepancies between the English and French versions, the original version prevails.

SCC File Number:	15330
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological Chemical/Physical
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP)
Initial Accreditation:	1997-10-08
Most Recent Accreditation:	2025-05-20
Accreditation Valid to:	2029-10-08

Canada

ANIMAL AND PLANTS (AGRICULTURE)

Foods and Edible Products (Human and Animal Consumption):

(Microbiological Tests)

MFHPB-18	Determination of the Aerobic Colony Count in foods. (MIC-B-001)
	Matrix: Foods
	Analyte: Viable aerobic bacteria
	Technique: Enumeration method
MFHPB-19	Enumeration of *Coliforms, Faecal Coliforms* and of *E. coli* in foods using the MPN method. (MIC-B-003)
	Matrix: Foods, food ingredients, water, including contact water from food manufacturing plants.
	Analyte: Coliforms, faecal coliforms and *E. coli*
	Technique: MPN method
MFHPB-20	Isolation and Identification of *Salmonella* from food and environmental samples. (MIC-B-007)
	Matrix: Food and environmental samples
	Analyte: *Salmonella* spp.
	Technique: Isolation and identification
MFHPB-22	Enumeration of Yeasts and Moulds in foods. (MIC-B-005)
	Matrix: Foods and food ingredients
	Analyte: Yeasts and Moulds
	Technique: Enumeration method
MFHPB-30	Isolation of *Listeria monocytogenes* and other *Listeria spp*. from foods and environmental samples. (MIC-B-008)
	Matrix: All foods and environmental samples
	Analyte: *Listeria monocytogenes* and *Listeria* spp.
	Technique: Isolation and identification
MFHPB-32	Enumeration of Yeast and Mould in food products and food ingredients using 3M™ Petrifilm™ Yeast and Mold Count Plates (MIC-B-024)
	Matrix: Food products and food ingredients
	Analyte: Yeasts and Moulds
	Technique: Enumeration method
MFHPB-33	Enumeration of Total Aerobic Bacteria in food products and food ingredients using 3M™ Petrifilm™ Aerobic Count Plates (MIC-B-023)
	Matrix: Food products and food ingredients
	Analyte: Viable aerobic bacteria
	Technique: Enumeration method
MFHPB-34	Enumeration of *Escherichia-coli* and *Coliforms* in food products and food ingredients using 3M™ Petrifilm™ E. coli count plates (MIC-B-020)
	Matrix: Food products and food ingredients
	Analyte: *Escherichia-coli* and coliforms

	Technique: Enumeration method
MFLP-21	*Enumeration of Staphylococcus aureus* in foods and environmental samples using 3M™ Petrifilm™ *Staph Express Count* (STX) Plates (MIC B-032)
	Matrix: Foods and environmental samples
	Analyte: *Staphylococcus aureus*
	Technique: Enumeration method
MFLP-38	Detection of *Salmonella* spp. in foods and environmental surfaces using iQ-Check™ *Salmonella* II PCR Detection Kit (MIC-B-025)
	Matrix: All foods and selected environmental surfaces
	Analyte: *Salmonella* spp.
	Technique: PCR detection method
MFLP-39	Detection *of Listeria spp.* from environmental surfaces and heat processed ready to eat meat and poultry using iQ-Check™ *Listeria* spp. Real-Time PCR Test Kit (MIC-B-029)
	Matrix: Environmental surfaces and heat processed ready to eat meat and poultry
	Analyte: *Listeria* spp.
	Technique: PCR detection method
MFLP-54	Detection of *Listeria monocytogenes* from selected foods using iQ-Check™ *Listeria monocytogenes* Real-Time PCR Test Kit (MIC-B-037)
	Matrix: Ready to eat meat and poultry, fruit and vegetable-based products (except raw processed vegetables), fish and sea-food products (except smoked fish), and frozen and fermented dairy products
	Analytes: *Listeria monocytogenes*
	Technique: PCR detection method
MFLP-75	Procedure for the Isolation of *Salmonella* species by the Modified Semi-solid Rappaport Vassiliadis (MSRV) Method (MIC-B-012)
	Matrix: Raw unprocessed poultry products, dry dairy products, low-moisture chocolate/bakery products, animal feeds, environmental surface samples.
	Analytes: *Salmonella* spp.
	Technique: Isolation and identification.

Feeds

AGR-G-002	The Determination of Protein Nitrogen in Feeds by Combustion
AGR-G-004	The Determination of Nutrients and Minerals in Feeds by ICP

CHEMICALS AND CHEMICAL PRODUCTS

Chemicals for Agricultural Industry:

Fertilizers

ENV-G-003	The Determination of Nitrogen in Fertilizer by Combustion

ENV-G-013	The Determination of Phosphorus (Available) and Potassium (Soluble) in Fertilizer by ICP

Number of Listings: 17

Notes:

MFHPB: Health Protection Branch Compendium Method (Health Canada)
MFLP: Microbiology Food Laboratory Procedure (Health Canada)
AGR and **ENV**: Internal Standard Operating Procedures

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 scc-ccn.ca.

Elias Rafoul
Vice-President, Accreditation Services
Publication on: 2025-05-21