

TESTING AND CALIBRATION LABORATORY ACCREDITATION PROGRAM (LAP)

Scope of Accreditation

Legal Name of Accredited Laboratory: I.G. MicroMed Environmental Inc.

Location Name or Operating as (if applicable): Richmond, BC

Contact Name: Cris Escano

Address: 190-12860 Clarke Place

Richmond, BC

V6V 2H1

Telephone: 604 279 0666

Fax: 604 279 0663

Website: http://www.igmicromed.com

Email: qa@igmicromed.com

SCC File Number:	15439
Accreditation Standard(s):	ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories
Fields of Testing:	Biological
Program Specialty Area:	Agriculture Inputs, Food, Animal Health and Plant Protection (AFAP) Environmental Testing (ET)
Initial Accreditation:	2002-12-02
Most Recent Accreditation:	2022-11-05
Accreditation Valid to:	2026-12-02

Remarque: La présente portée d'accréditation existe également en français, sous la forme d'un document distinct.

Note: This scope of accreditation is also available in French as a document issued separately.





ANIMAL AND PLANTS (AGRICULTURE)

Agricultural products (except food and chemicals):

Dairy Products

Feeds

Meat and Edible Meat Offal

and Edible Meat Offal	
GDS MPX Top 7 STEC	BioControl Assurance GDS MPX top 7 STEC,
	including E. coli O157:H7, O26, O45, O103,
	O111, O121, and O145
MFHPB-10	Isolation of Escherichia coli O157:H7/NM from
	foods and environmental surface samples. Except
	for: Toxin Testing
1451100 40	Only for: Food and Edible Products
MFHPB-18	Determination of the Aerobic Colony Count in Foods
	Only for:
	Food and Edible Products
	Meat and Edible Meat Offal
MFHPB-19	Determination of Coliforms, Faecal Coliforms, and
	of E. coli in Foods Using the MPN Method
	Only for:
	Food and Edible Products
	Meat and Edible Meat Offal
MFHPB-20	Isolation and Identification of Salmonella from
	Foods and Environmental Samples
MFHPB-21	Enumeration of Staphylococcus aureus in Foods
	Only for: Food and Edible Products
	Meat and Edible Meat Offal
MFHPB-22	Enumeration of Yeasts and Molds in Foods
MFHPB-23	Enumeration of Clostridium perfringens in Foods
MFHPB-30	. •
MFHPB-30	Isolation of Listeria monocytogenes from all Foods and Environmental Samples
	Except for:
	Feeds
MFHPB-34	Enumeration of E. coli and Coliforms in Food
	Products and Food Ingredients Using 3MTM
	PetrifilmTM E. coli Plates
MFLP-07	The detection of Listeria monocytogenes in foods
	and environmental surfaces using the Assurance
	GDS™ Listeria monocytogenes Genetic Detection
	System
	Gystem





MFLP-08	The detection of Listeria species in foods and
WII E1 00	environmental surfaces using the Assurance
	GDS™ Listeria spp. Genetic Detection System
MFLP-16	Detection of Escherichia coli O157:H7 in Foods -
WILL TO	Assurance GDS™ for E. coli O157:H7 Gene
	Detection System
MFLP-36	Detection of Salmonella in Foods and
WILL GO	Environmental Surfaces - Assurance GDS for
	Salmonella Gene Detection System
MFLP-42	Isolation and Enumeration of Bacillus cereus in
WII LI 42	Foods
MFLP-43	Determination of Enterobacteriaceae
MFLP-74	Enumeration of Listeria monocytogenes in Foods
IVII El -74	Only for:
	Food and Edible Products
	Meat and Edible Meat Offal
MFLP-105	Determination of Viable Aerobic Mesophilic
	Bacteria in Foods using the TEMPO®AC (Aerobic
	Count) Method
MFLP-106	Enumeration of Coliforms in a Variety of Foods
	using the TEMPO® CC (Coliform Count) Method
Tempo® EB	Enterobacteriaceae Enumeration by Tempo®
	system
MFLP-107	Enumeration of Escherichia coli in a Variety of
	Foods using the TEMPO® EC (E. Coli Count)
	Method
Tempo® LAB	Lactic Acid Bacteria Enumeration by Tempo®
	system
Tempo® STA	Coagulase positive Staphylococcus aureus
	Enumeration by Tempo® system
MFLP-108	Enumeration of Yeasts and Molds in a Variety of
	Foods using the TEMPO® YM (Yeasts/Molds
	Count) Method
USDA-FSIS MLG 4	Isolation and Identification of Salmonella from
	Meat, Poultry and Egg Products
	Only for: Food and Edible Products
	Meat and Edible Meat Offal
USDA-FSIS MLG 41	Isolation, Identification, and Enumeration of
COS. (1 GIO MEO 11	Campylobacter jejuni/coli/lari from Poultry Rinse,
	Sponge and Raw Product Samples
	Sponge and Naw 1 Toddot Gampies

Seafood

FDA-BAM-Ch.9	Vibrio parahaemolyticus
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Allergens

Aflatoxin Veratox®-CD 8030	Aflatoxin by Veratox CD-ELISA
Almond Veratox® 8440	Almond Quantitative S-Elisa Test
Egg Veratox® 8450	Egg Quantitative S-Elisa Test
Gluten Veratox® 8511	Gluten R5 Quantitative S-Elisa Test
Milk Veratox® 8470	Milk Quantitative S-Elisa Test
Multi-Treenut Reveal® 8555	Multi-T+reenut Qualitative Test in Environmentals
Ochratoxin Veratox®-CD 8610	Ochratoxin by Veratox CD-ELISA
Peanut Veratox® 8430	Peanut Quantitative S-Elisa Test
Soy Veratox® 84	Soy Quantitative S-Elisa Test

ENVIRONMENTAL AND OCCUPATIONAL HEALTH AND SAFETY

Environmental:

Water (Microbiology)

(miorobiology)	
SMEWW 9215B	Heterotrophic Plate Count in Water by Pour Plate
SMEWW 9215D	Heterotrophic Plate Count in Water by Membrane
	Filtration
SMEWW 9221	Enumeration of Coliforms, Fecal Coliforms and E.
	coli in Water by the Most Probable Number
	Technique
SMEWW 9222	Total and Fecal Coliform and E. coli in Water by
	Membrane Filtration

Number of Scope Listings: 40

Notes:

ISO/IEC 17025:2017: General Requirements for the Competence of Testing and Calibration Laboratories

FDA-BAM: Food and Drug Administration - Bacteriology and Microbiology

MFHPB: HPB Methods of Microbiological Analysis for Foods

MFLP: Laboratory Procedures of Microbiological Analysis for Foods

MFO: Official Methods of Microbiological Analysis for Foods

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 www.scc.ca.





Elias Rafoul Vice-President, Accreditation Services Publication on: 2022-11-07