## CALA Scope of Accreditation

	sting Centre Inc.		Client ID: 1003227	
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Standard: Conforms with requirements of ISO/IEC 17025:2017			Clients Served: All Interested Parties	
022			Valid To: 04/30/2024	
			OSDWA	
Environmental			Matrix: Water	
MBRANE FILTR	ATION (DC)		Preparation Method:	
	Analytical Method True	<b>Preparation Meth</b> False	od	
Accredited Yes Yes Yes				
c Plate Cour	nt (HPC)		OSDWA	
Environmental			Matrix: Water	
READ PLATE			Preparation Method:	
	Analytical Method True	<b>Preparation Meth</b> False	od	
Acc ount (HPC) Yes				
e Count				
Food			Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients, Fruit, Mate, Meat, Nuts, Spice, Tea, Vegetables]	
UR PLATE			Preparation Method:	
	Analytical Method True	<b>Preparation Meth</b> False	od	
ed				
Food			Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients, Fruit, Nuts, Vegetables]	
ST PROBABLE	NUMBER (MPN)		Preparation Method:	
	Analytical Method True	<b>Preparation Meth</b> False	od	
Accredited li) Yes Yes				
Food			Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients, Fruit, Nuts, Vegetables]	
	with requirement 022 Environmental MBRANE FILTR Nodified From rue cccredited es es es 2 Plate Court Environmental READ PLATE Nodified From rue Account Food JR PLATE Nodified From alse ed Food ST PROBABLE Nodified From alse Accredited i) Yes	with requirements of ISO/IEC 17025 022 Environmental MBRANE FILTRATION (DC) Modified From Analytical Method rue True ccredited es es es es 2 Plate Count (HPC) Environmental READ PLATE Modified From Analytical Method rue True Accredited ount (HPC) Yes 2 Count Food JR PLATE Modified From Analytical Method True Environmental Food JR PLATE Modified From Analytical Method True Accredited Method True Accredited Method True Method True Accredited Method True Method Method Method True Method Method True Method Method True Method True Method True Method True Method True Method Method True Method True Method Method True Method Method True Method True Method True Method True Method True Method True Method True Method True Method True Method True	with requirements of ISO/IEC 17025:2017 222 Environmental WBRANE FILTRATION (DC) Rodified From Analytical Method Preparation Meth rue True False ccredited es es es es es es es es es es	

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Method ReferenceModified FromAnalytical MethodMFHPB-20FalseTrue	Preparation Method False
Parameter Accredited Salmonella Yes	
007 - Listeria monocytogenes	
Field of Accreditation: Food	Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients, Fruit, Nuts, Vegetables]
Analytical Method: ISOLATION AND IDENTIFICATION	Preparation Method:
Lab Method ID(s): M5	
Method ReferenceModified FromAnalytical MethodMFHPB-30FalseTrue	Preparation Method False
ParameterAccreditedListeria monocytogenesYes	
008 - Staphylococcus aureus	
Field of Accreditation: Food	Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients, Fruit, Nuts, Vegetables]
Analytical Method: ISOLATION AND IDENTIFICATION	Preparation Method:
Lab Method ID(s): M6	
Method ReferenceModified FromAnalytical MethodMFHPB-21FalseTrue	Preparation Method False
ParameterAccreditedStaphylococcus aureus (S. aureus)Yes	
009 - Yeast and Mould	
Field of Accreditation: Food	<b>Matrix</b> : Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients, Fruit, Nuts, Vegetables]
Analytical Method: POUR PLATE	Preparation Method:
Lab Method ID(s): M7	
Method ReferenceModified FromAnalytical MethodMFHPB-22FalseTrue	Preparation Method False
Parameter Accredited Moulds Yes Yeast Yes	
010 - Coliforms	
Field of Accreditation: Food	Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients, Fruit, Nuts, Vegetables]
Analytical Method: POUR PLATE	Preparation Method:
Lab Method ID(s): M10	
Method ReferenceModified FromAnalytical MethodMFHPB-31FalseTrue	Preparation Method False
Parameter Accredited Coliforms Yes	
011 - Coliforms	
Field of Accreditation: Food	Matrix: Food [Food Ingredients, Food Ingredients and Envrionmental Swabs, Food Product]
Analytical Method: PLATING (PETRIFILM)	Preparation Method:
Lab Method ID(s): M3	
Method ReferenceModified FromAnalytical MethodMFHPB-34FalseTrue	Preparation Method False
ParameterAccreditedEscherichia coli (E. coli)YesTotal ColiformsYes	
013 - Salmonella spp.	

Field of Accreditation: Environmental	<b>Matrix</b> : Food [Chocolate, Coffee, Edible Oil, Environmental Sample, Food Ingredients, Fruit, Meat, Nuts, Seeds, Spice, Tea, Vegetables]			
Analytical Method: IMMUNOASSAY	Preparation Method:			
Lab Method ID(s): M11				
Method ReferenceModified FromAnalytical MethodMFHPB-20FalseTrueAOAC 2013.01FalseTrueMFLP-49TrueTrue	<b>Preparation Method</b> False False False			
Parameter Accredited Salmonella Yes				
014 - Listeria				
Field of Accreditation: Food	<b>Matrix</b> : Food [Environmental Sample, Fish, Fruit, Meat, Seafood, Vegetables]			
Analytical Method: IMMUNOASSAY	Preparation Method:			
Lab Method ID(s): M12				
Method Reference Modified From Analytical Method   MFLP-59 False True	Preparation Method False			
Parameter Accredited Listeria spp. Yes				
015 - Aerobic Bacteria				
Field of Accreditation: Food	Matrix: Food [Cacao, Environmental Sample, Excluding Strongly Coloured Foods]			
Analytical Method: TEMPO	Preparation Method:			
Lab Method ID(s): M14 AC				
Method Reference Modified From Analytical Method   MFLP-105 False True	od Preparation Method False			
ParameterAccreditedAerobic BacteriaYes				
018 - Yeast and Mould				
Field of Accreditation: Food	Matrix: Food [Environmental Sample, Excluding Strongly Coloured Foods]			
Analytical Method: TEMPO	Preparation Method:			
Lab Method ID(s): M17 YM				
Method Reference Modified From Analytical Method   MFLP-108 False True	Preparation Method False			
Parameter Accredited Moulds Yes Yeast Yes				
019 - Staphylococcus aureus				
Field of Accreditation: Food	Matrix: Food [Environmental Sample, Excluding Strongly Coloured Foods]			
Analytical Method: TEMPO	Preparation Method:			
Lab Method ID(s): M18 STA				
Method Reference Modified From Analytical Method   MFLP-109 False True	Preparation Method False			
Parameter Accredited   Staphylococcus aureus (S. aureus) Yes				
023 - Escherichia coli (E. coli) O157:H7				
Field of Accreditation: Food	Matrix: Food			
Analytical Method: ISOLATION AND IDENTIFICATION	Preparation Method: IMMUNOMAGNETIC SEPARATION (IMS)			
Lab Method ID(s): M21				
Method Reference Modified From Analytical Met MFHPB-10 True True	od Preparation Method False			
MFLP-86 True True	False			
Parameter Accredited Escherichia coli (E. coli) Yes				

† "OSDWA" indicates the appendix is used for the analysis of Ontario drinking water samples, which is subject to the rules and related regulations under the Ontario "Safe Drinking Water Act" (2002).

The list of tests and measurement capabilities for which a laboratory is accredited can change at any time due to circumstances such as scope extensions, voluntary withdrawal of tests by the laboratory and suspension. Scopes are published by the CALA via the neuronal http://www.cala.ca/cala\_directories.html