CALA Scope of Accreditation

Laboratory Name: Ontario Water Testing Centre Inc. Client ID: 1003227

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Standard: Conforms with requirements of ISO/IEC 17025:2017 Clients Served: All Interested Parties

Revised On: 01/26/2022 **Valid To**: 04/30/2024

001 - Coliforms

Field of Accreditation: Environmental Matrix: Water OSDWA[†]

Analytical Method: MEMBRANE FILTRATION (DC) Preparation Method:

Lab Method ID(s): W-1

Method Reference Modified From Analytical Method Preparation Method

ON MECP E3407 Yes Yes No

Parameter
Background Counts
Escherichia coli
Total Coliforms

002 - Heterotrophic Plate Count (HPC)

Field of Accreditation: Environmental Matrix: Water OSDWA[†]

Analytical Method: SPREAD PLATE Preparation Method:

Lab Method ID(s): W-2

Method Reference Modified From Analytical Method Preparation Method

ON MECP E3408 Yes Yes No

Parameter

Heterotrophic Plate Count (HPC)

004 - Aerobic Plate Count

Field of Accreditation: Food Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients,

Fruit, Mate, Meat, Nuts, Spice, Tea, Vegetables]

Analytical Method: POUR PLATE Preparation Method:

Lab Method ID(s): M1

Method Reference Modified From Analytical Method Preparation Method

MFHPB-18 No Yes No

Parameter Plate Count

005 - Coliforms

Field of Accreditation: Food Matrix: Food [Coffee, Confectionery, Edible Meat Offal, Food Ingredients,

Fruit, Nuts, Vegetables]

Analytical Method: MOST PROBABLE NUMBER (MPN) Preparation Method:

Lab Method ID(s): M2

Method Reference Modified From Analytical Method Preparation Method

MFHPB-19 No Yes No

Parameter

Escherichia coli (E. coli)

Total Coliforms

006 - Salmonella

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): M4

Method Reference Modified From Analytical Method Preparation Method

MFHPB-20 No Yes No

Parameter Salmonella

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 Reference Modified From Analytical Method Preparation Method

MFHPB-30 No Yes No

Parameter

Listeria monocytogenes

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 Reference Modified From Analytical Method Preparation Method

MFHPB-21 No Yes No

Parameter

Staphylococcus aureus (S. aureus)

009 - Yeast and Mould

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): M7

Method Reference Modified From Analytical Method Preparation Method

MFHPB-22 No Yes No

Parameter Moulds Yeast

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 Reference Modified From Analytical Method Preparation Method

MFHPB-31 No Yes No

Parameter Coliforms

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 Reference Modified From Analytical Method Preparation Method

MFHPB-34 No Yes No

Parameter

Escherichia coli (E. coli) Total Coliforms

013 - Salmonella spp.

Field of Accreditation: Environmental Matrix: 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 Reference Modified From Analytical Method Preparation Method

MFHPB-20 No Yes No AOAC 2013.01 No Yes No MFLP-49 Yes Yes No

Parameter Salmonella

014 - Listeria

Field of Accreditation: Food Matrix: Food [Environmental Sample, Fish, Fruit, Meat, Seafood,

Vegetables]

Analytical Method: IMMUNOASSAY Preparation Method:

Lab Method ID(s): M12

Method Reference Modified From Analytical Method Preparation Method

MFLP-59 No Yes No

Parameter Listeria spp.

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 Preparation Method

MFLP-105 No Yes No

Parameter Aerobic Bacteria

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 Preparation Method

MFLP-108 No Yes No

Parameter Moulds Yeast

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 Preparation Method

MFLP-109 No Yes No

Parameter

Staphylococcus aureus (S. aureus)

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 Method Preparation Method

 MFHPB-10
 Yes
 Yes
 No

 MFLP-86
 Yes
 Yes
 No

Parameter

Escherichia coli (E. coli)

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 Internet at http://www.cala.ca/cala_directories.html

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^{† &}quot;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).