



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

IEH Laboratories and Consulting Group

**650 O Street
Greeley, CO 80631**

Fulfills the requirements of

ISO/IEC 17025:2017

and

**AOAC International – Guidelines for Laboratories Performing
Microbiological and Chemical Analyses of Food, Dietary Supplements,
and Pharmaceuticals – (2018)**

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.

Jason Stine, Vice President

Expiry Date: 27 February 2026

Certificate Number: AT-1622



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

AND

AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analysis of Food, Dietary Supplements and Pharmaceuticals (2018)

**IEH Laboratories and Consulting Group
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TESTING

Valid to: **February 27, 2026**

Certificate Number: **AT-1622**

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>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
<i>Campylobacter</i>	MB216.01	Food, raw ground beef, raw beef trim, raw poultry, carcass rinse, RTE turkey, mixed leafy greens	PCR system
<i>Listeria</i> sp. and <i>L. 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

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Process Control Test (PCT Index) GN, GNE, GNL, MPC, MPI	MB491.01	Food and Environmental Samples	PCR system
Aerobic Plate Count	MB073.02 AOAC 990.12	Food, RTE foods (meats, dairy, produce, salads, cereals), raw meats, poultry, seafood, mixed leafy greens, green onions, fruits, seeds, grains, nuts and their derivatives, spices, swabs, water, animal food and feeds	Petrfilm
Aerobic Plate Count	MB073.06 AOAC RI-PTM 051702	Food, RTE foods (meats, dairy, produce, salads, cereals), raw meats, poultry, seafood, mixed leafy greens, green onions, fruits, seeds, grains, nuts and their derivatives, spices, swabs, water, animal food and feeds	Microfilm
Aerobic Plate Count	MB075 AOAC977.27	Food and Environmental Samples	Spiral Plater
Total Coliform Generic <i>E. coli</i>	MB072.01 AOAC 991.14; AOAC 998.08	Food and Environmental Samples	Petrfilm
Total Coliform Generic <i>E. coli</i>	MB072.04 AOAC RI-PTM 051702	Food and Environmental Samples	Microfilm
Total Coliform Generic <i>E. coli</i>	MB072.03 FDA BAM/ CMMEF, 5 th ed.	Food and Environmental Samples	Spread Plate
<i>Staphylococcus aureus</i>	MB443.01 AOAC 2003.07; AOAC 2003.08; AOAC 2003.11	Food and Environmental Samples	Petrfilm
Yeast and Mold	MB074.02 AOAC 997.02	Food and Environmental Samples	Petrfilm
Yeast and Mold	MB074.03 AOAC RI-PTM 051702	Food and Environmental Samples	Microfilm
Yeast and Mold	MB074.01 FDA BAM, Ch. 18, 8 th Ed.	Food and Environmental Samples	Spread Plate
Total <i>Enterobacteriaceae</i>	MB219.02 AOAC 2003.01; FDA BAM, 8 th Ed.	Food and Environmental Samples	Petrfilm

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Total <i>Enterobacteriaceae</i>	MB219.03 CMMEF, 5 th ed.	Food and Environmental Samples	Spread Plate
<i>Clostridium perfringens</i>	MB218.01 CMMEF, 5 th ed.	Food and Environmental Samples	Spread Plate
<i>Lactobacillus</i>	MB075.01 AOAC977.27	Food and Environmental Samples	Spiral plates
Total Coliforms / <i>E. coli</i>	MB706.01 EPA 1604	Water	Membrane Filtration

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Moisture	CH021.01 AOAC 950.46	Foods	Oven
Fat in Meat	CH041.01 AOAC 960.39	Foods	Soxhlet
Trans/Saturated Fat	RE055.01 AOAC 996.06	Food	GC/FID
Total, Soluble and Insoluble Fiber	CH067.01 AOAC 991.43	Food	Gravimetric
Protein Determination	CH068 AOAC 992.15; AOAC 990.03; AOAC 992.23	Foods	LECO Combustion Method
Salt	CH097.01 AOAC 971.27	Foods	Potentiometric Method
Ash Determination	CH147.01 AOAC 920.153	Foods	Furnace
Fat Determination	CH159.01 AOAC 945.44	Foods	Acid Hydrolysis
Vitamin C	RE017.01	Foods	HPLC
Sugar Determination	RE004.01	Foods	HPLC
Peroxide Value	CH216.02	Food	Titrimetric

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Calories and Carbohydrates	CH029.01	Food/Feed	Calculation

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1622.



Jason Stine, Vice President

