



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

DonLevy Laboratories
11165 Delaware Parkway
Crown Point, IN 46307

Fulfills the requirements of

ISO/IEC 17025:2017

and the

**FDA Laboratory Accreditation for Analysis of Foods (LAAF)
Accreditation Program**

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.

A handwritten signature in black ink, appearing to be 'J. Stine', is positioned above a horizontal line.

Jason Stine, Vice President

Expiry Date: 23 August 2026

Certificate Number: AT-2613



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

FDA Laboratory Accreditation for Analysis of Foods (LAAF) Accreditation Program¹

DonLevy Laboratories

11165 Delaware Parkway
Crown Point, IN 46307

Andrew Miller 219-226-0001
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TESTING

Valid to: **August 23, 2026**

Certificate Number: **AT-2613**

Microbiological

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|--|---|---|------------------------------------|
| Aerobic Plate Count ¹ | SOP-MICROBIOLOGICAL-03117 FDA BAM Ch. 3 | Food Products and Environmental Samples | Pour Plate |
| Aerobic Plate Count ¹ | SOP-MICROBIOLOGICAL-03243 AOAC-RI PTM 051702 | Food Products and Environmental Samples | Microfilm |
| Total Aerobic Microbial Count (TAMC) ¹ | SOP-MICROBIOLOGICAL-03171 USP <61> | Food Products, Nutritional Supplements | Pour Plate |
| <i>Bacillus cereus</i> ¹ | SOP-MICROBIOLOGICAL-03101 FDA BAM Ch. 14 Modified | Food Products, Nutritional Supplements | Spread Plate |
| Enterobacteriaceae ¹ | SOP-MICROBIOLOGICAL-03110 CMMEF Chapter 9 | Food Products and Environmental Samples | Pour Plate |
| Total Coliform ¹ Generic <i>E. coli</i> ¹ | SOP-MICROBIOLOGICAL-03106 FDA BAM Ch. 4 | Food Products and Environmental Samples | MPN |
| Total Coliform ¹ Generic <i>E. coli</i> ¹ | SOP-MICROBIOLOGICAL-03244 AOAC-RI PTM 051702 | Food Products and Environmental Samples | Microfilm |

Microbiological

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|--|--|--|------------------------------------|
| Total Coliform ¹ Generic <i>E. coli</i> ¹ | SOP-MICROBIOLOGICAL-03105 FDA BAM Ch. 4 | Food Products and Environmental Samples | Pour Plate |
| <i>Staphylococcus aureus</i> ¹ | SOP-MICROBIOLOGICAL-03103 FDA BAM Ch. 12 | Food Products and Environmental Samples | Spread Plate |
| Yeast and Mold ¹ | SOP-MICROBIOLOGICAL-03245 AOAC-RI PTM 051702 | Food Products and Environmental Samples | Microfilm |
| Yeast and Mold ¹ | SOP-MICROBIOLOGICAL-03132 FDA BAM Ch. 18 | Food Products and Environmental Samples | Pour Plate |
| <i>Campylobacter sp.</i> ¹ | SOP-MICROBIOLOGICAL-03246 USDA-FSIS MLG Ch. 41 | Raw poultry, poultry rinse, environmental samples | PCR System |
| <i>Cronobacter sp.</i> ¹ / <i>Cronobacter sakazakii</i> ¹ | MB708.01 FDA BAM, Ch. 29, Modified | Food Products and Environmental Samples | PCR System |
| <i>E. coli</i> O157:H7 ¹ EHEC ¹ , STEC ¹ | 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>Listeria sp.</i> ¹ and <i>Listeria monocytogenes</i> ¹ | 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 |
| <i>Listeria sp.</i> ¹ | SOP-MICROBIOLOGICAL-03120 USDA-FSIS MLG Ch. 8 Modified | Food Products and Environmental Samples | Test tubes, Agar Plates |
| <i>Listeria sp.</i> ¹ | SOP-MICROBIOLOGICAL-03159 FDA BAM Ch. 10 | Food Products and Environmental Samples | Test tubes, Agar Plates |
| <i>Listeria sp.</i> ¹ | SOP-MICROBIOLOGICAL-03256 AOAC-RI PTM 061503 Modified | Environmental Samples | Roka Atlas |
| <i>Salmonella sp.</i> ¹ | SOP-MICROBIOLOGICAL-03257 AOAC-RI PTM 031201 | Food Products and Environmental Samples | Roka Atlas |

Microbiological

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|---|---|---|-----------------------------------|
| <i>Salmonella</i> sp. ¹ | 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>Salmonella</i> sp. ¹ | SOP-MICROBIOLOGICAL-03124 FDA BAM Ch. 5, Modified; SOP-MICROBIOLOGICAL-03197 FDA BAM Ch. 5 | Food Products and Environmental Samples | Test tubes, Agar Plates |
| <i>Legionella</i> Culture ¹ | EST-LM-01 | Viable Air Impaction, Swabs, Bulk Liquid/Water, Bulk-Solid Samples | Membrane Filtration, Spread Plate |
| Process Control Index | MB491.01 | Meat and Meat Products, Sponges, Swabs, Fruits | PCR System |


Chemical¹

| Test Method | Test Specification(s) | Range | Comments |
|----------------|--|---------------|-------------------------|
| Ash | SOP-CHEMISTRY-02100 AOAC 923.03 | Food Products | Furnace |
| Fat | SOP-CHEMISTRY-02108 AOAC 991.36 | Food Products | Soxhlet |
| Moisture | SOP-CHEMISTRY-02103 AOAC 925.45A AOAC 925.09 | Food Products | Gravimetric |
| pH | SOP-CHEMISTRY-02105 AOAC 981.12 | Food Products | pH Meter |
| Protein | SOP-CHEMISTRY-02102 AOAC 2001.11 | Food Products | Kjeldahl |
| Water Activity | SOP-CHEMISTRY-02111 AOAC 978.18 | Food Products | Dew Point / Capacitance |

Chemical¹

| Test Method | Test Specification(s) | Range | Comments |
|--|---|--------------------------------------|------------------------------|
| Allergens <ul style="list-style-type: none"> • Egg • Fish • Milk • Peanut • Sesame • Shellfish • Soybean • Tree Nut • Wheat | SOP-MICROBIOLOGICAL-03234 SOP-MICROBIOLOGICAL-03233 SOP-MICROBIOLOGICAL-03237 | Environmental Samples, Food Products | Lateral Flow Device ELISA |

- Note:
1. Testing to meet the requirements of ANAB Supplemental Requirements SR 2440, FDA Laboratory Accreditation for the Analysis of Foods (LAAF) Accreditation Program. Recognition by the FDA can be confirmed by visiting their website <https://www.fda.gov>.
 2. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-2613.



Jason Stine, Vice President

