



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

IEH Laboratories and Consulting Group

**690 E. North Ave., Suite 105
Carol Stream, IL 60188**

Fulfils the requirements of

ISO/IEC 17025:2017

and

**AOAC International – Guidelines for Laboratories Performing
Microbiological and Chemical Analysis of Food, Dietary Supplements, and
Pharmaceuticals – Revision August 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: 03 September 2026

Certificate Number: AT-1481



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

AOAC INTERNATIONAL – GUIDELINES FOR LABORATORIES PERFORMING MICROBIOLOGICAL AND CHEMICAL ANALYSIS OF FOOD, DIETARY SUPPLEMENTS, AND PHARMACEUTICALS – REVISION AUGUST 2018

IEH Laboratories and Consulting Group

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TESTING

ISO/IEC 17025 Accreditation Granted: **03 September 2024**

Certificate Number: **AT-1481** Certificate Expiry Date: **03 September 2026**

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, 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>Salmonella</i> sp.	MB315.01	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System

This Scope of Accreditation, version 015, was last updated on: 02 December 2025 and is valid only when accompanied by the Certificate.

Page 1 of 4

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<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
Process Control Index	MB491.01	Food, Raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
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	MB073.01 AOAC 966.23; FDA BAM Ch.3	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	Agar Plate
Total Coliform / <i>E. coli</i>	MB072.04 AOAC RI PTM 051702	Food and Environmental Samples	Microfilm
Total Coliform / <i>E. coli</i>	MB072.02 FDA BAM Ch.4; CMMEF 5 th Ed Ch.4	Food and Environmental Samples	Agar Plate
Yeast & Mold Count	MB074.03 AOAC RI PTM 051702	Food and Environmental Samples	Microfilm
Yeast & Mold Count	MB074.01 FDA BAM, Ch. 18, 8th Ed.	Food and Environmental Samples	Agar Plate
<i>Staphylococcus aureus</i>	MB443.01 AOAC 2003.07; AOAC 2003.08; AOAC 2003.11	Food and Environmental Samples	Petrifilm

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Enterobacteriaceae</i> Count	MB219.02, AOAC 2003.01	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	Petrifilm
<i>Enterobacteriaceae</i> Count	MB219.01 CMMEF, 4th Ed. Ch.8	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	Agar Plate
Lactic Acid Bacteria Count	MB231 CMMEF, 4th Ed.	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	Agar plate
Total Coliforms / <i>E. coli</i>	MB211.01 Standard Methods for the Examination of Water and Wastewater, 20th ed. SM 9223 (Colilert)	Potable and non-potable water	Colilert system Presence/Absence
Total Coliforms / Fecal Coliforms / <i>E. coli</i>	MB923 Standard Methods for the Examination of Water and Wastewater, 20th ed. (SM 9221)	Potable and non-potable water	Multiple Fermentation
Total Coliforms / <i>E. coli</i>	Membrane Filtration Method 1604 (USEPA)	Potable and non-potable water	Membrane Filtration Unit

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Fat extraction in meat (Ether Extraction)	M-003-1 CH041	Meat	Soxhlet / ANKOM


Jason Stine, Vice President

