



To whom it may concern:

A2LA is in the process of completing a renewal assessment of Q Labs LLC. Due to the pandemic of COVID-19 we needed to adjust our assessment process. Normally an assessor would be onsite at the laboratory between 2 to 3 days conducting an assessment to ISO/IEC 17025, but since travel had been restricted, we adopted a remote assessment option with the intention for an onsite visit at a later date.

Presently, Q Labs LLC has completed an assessment of their Quality Management System in which 0 deficiencies were found. As we wait for the technical portion to be completed, Q Labs LLC will continue to have their certificate extended.

Sincerely,

A handwritten signature in blue ink that reads 'David Fricker'. The signature is written in a cursive, flowing style.

David Fricker
Accreditation Officer II
email: dfricker@A2LA.org



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

Q LABORATORIES
1911 Radcliff Dr.
Cincinnati, OH 45204
Michael Loewenstein Phone: 513-471-1300

BIOLOGICAL

Valid To: August 31, 2020

Certificate Number: 3026.02

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2015 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on foods, feeds and food additives:

| <u>Test Name</u> | <u>In-House Method</u> | <u>Test Method(s)</u> |
|---|------------------------|--|
| Quantitative Microbiology | | |
| Aerobic Plate Count | 10-GENM-METH-003 | FDA/BAM (Chapter 3) |
| <i>Bacillus cereus</i> | 10-GENM-METH-013 | FDA/BAM (Chapter 14) |
| <i>B. cereus</i> Enumeration (Presumptive) | 10-GENM-METH-074 | ISO 7932 |
| <i>Bacillus coagulans</i> GBI-30, 6086 | 10-GENM-METH-070 | FCC |
| <i>Clostridium perfringens</i> | 10-GENM-METH-030 | FDA/BAM (Chapter 16) |
| Coliform Count in Food | 10-GENM-METH-068 | ISO 4832 |
| <i>Escherichia coli</i> /Coliform- Petrifilm | 10-GENM-METH-024 | AOAC 991.14 |
| Enterobacteriaceae Enumeration | 10-GENM-METH-069 | ISO 21528-1/ISO 21528-2 |
| Gluten Allergen | 10-GENM-METH-090 | RIDASCREEN Gliadin Assay |
| Lactic Acid | 10-GENM-METH-018 | Compendium of Methods for the Microbiological Examination of Foods (4 th Edition) |

| <u>Test Name</u> | <u>In-House Method</u> | <u>Test Method(s)</u> |
|--|------------------------|--------------------------------|
| <i>Staphylococcus aureus</i> Count-Petrifilm | 10-GENM-METH-059 | AOAC 2003.07, 2003.08, 2003.11 |
| Total Microbial Count | 10-GENM-METH-067 | ISO 4833 |
| Yeast & Mold | 10-GENM-METH-026 | FDA/BAM (Chapter 18) |
| Enumeration β -glucuronidase-Positive <i>E. coli</i> | 10-GENM-METH-109 | ISO 16649-2 |
| Tempo AC | 10-GENM-METH-118 | AOAC 121204 |
| Tempo EB | 10-GENM-METH-116 | AOAC 050801 |
| Tempo YM | 10-GENM-METH-104 | AOAC 041001 |
| Qualitative Microbiology | | |
| <i>Campylobacter</i> | 10-GENM-METH-073 | ISO 10272-1 |
| <i>Cronobacter</i> spp. | 10-GENM-METH-103 | ISO 22964:2017 |
| <i>E. coli</i> O157: H7 | 10-GENM-METH-065 | ISO 16654 |
| <i>E. coli</i> O157: H7 | 10-GENM-METH-098 | AOAC PTM # 031002 |
| <i>Listeria monocytogenes</i> | 10-GENM-METH-020 | USDA MLG 8.09 |
| <i>L. monocytogenes</i> | 10-GENM-METH-099 | AOAC PTM # 121402 |
| <i>Listeria</i> spp. | 10-GENM-METH-061 | ISO 11290-1 |
| <i>Listeria</i> spp.- VIDAS LIS | 10-GENM-METH-015 | AOAC 999.06 |
| <i>Listeria</i> spp. | 10-GENM-METH-096 | AOAC PTM # 081401 |
| <i>Listeria</i> spp.- VIDAS LPT | 10-GENM-METH-106 | AOAC 2013.10 |
| <i>Salmonella</i> | 10-GENM-METH-006 | FDA/BAM (Chapter 5) |
| <i>Salmonella</i> | 10-GENM-METH-062 | ISO 6579 |
| <i>Salmonella</i> - VIDAS SLM | 10-GENM-METH-071 | AOAC 2011.03 |
| <i>Salmonella</i> | 10-GENM-METH-097 | AOAC 2013.02 |



| <u>Test Name</u> | <u>In-House Method</u> | <u>Test Method(s)</u> |
|---|-------------------------------|------------------------------|
| <i>Salmonella</i> - VIDAS SPT | 10-GENM-METH-107 | AOAC 2013.01 |
| Vibrio spp. | 10-GENM-METH-111 | ISO 21872-1: 2017 |
| Qualitative Detection of Norovirus GI and GII | 10-VIRL-METH-001 | ISO/TS 15216; 2016, Part 2 |
| Qualitative Detection of the Hepatitis A. Virus | 10-VIRL-METH-002 | ISO/TS 15216; 2016, Part 2 |





Accredited Laboratory

A2LA has accredited

Q LABORATORIES

Cincinnati, OH

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *General requirements for the competence of testing and calibration laboratories*. This laboratory also meets the requirements of A2LA R204 - *Specific Requirements - Food and Pharmaceutical Testing Laboratory Accreditation Program*. 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*).



Presented this 18th day of October 2018.

A handwritten signature in black ink, written over a horizontal line.

President and CEO
For the Accreditation Council
Certificate Number 3026.02
Valid to August 31, 2020
Revised July 27, 2020

For the tests to which this accreditation applies, please refer to the laboratory's Biological Scope of Accreditation.



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

Q LABORATORIES
1911 Radcliff Dr.
Cincinnati, OH 45204
Michael Loewenstein Phone: 513-471-1300

CHEMICAL

Valid To: August 31, 2020

Certificate Number: 3026.01

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2015 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on foods:

| <u>Test</u> | <u>In-House Method</u> | <u>Test Method(s)</u> |
|--|------------------------|--|
| <u>ICP</u> | | |
| Metals in Foods by ICP (Na, Ca, Fe, K, Mg) | 15-GENC-METH-005 | ----- |
| <u>Chromatography</u> | | |
| Cholesterol in Foods | 15-GENC-METH-003 | AOAC OMA 994.10 |
| Fatty Acids in Foods | 15-GENC-METH-002 | AOAC OMA 996.06 |
| <u>Wet Chemistry</u> | | |
| Ash in Foods | 15-GENC-METH-009 | AOAC OMA 923.03, 935.42 |
| Fat by Acid Hydrolysis in Foods | 15-GENC-METH-006 | AOAC OMA 922.06, 950.54, 933.05, 935.38 |
| Fat by Ether Extraction in Meat | 15-GENC-METH-011 | AOAC OMA 991.36 |
| Moisture in Foods | 15-GENC-METH-004 | AOAC OMA 950.46B, 926.08, 926.05, 925.10, 935.56 |
| Protein in Foods | 15-GENC-METH-010 | AOAC OMA 981.10 |
| Salt in Meat | 15-GENC-METH-012 | AOAC OMA 935.47 |



Accredited Laboratory

A2LA has accredited

Q LABORATORIES

Cincinnati, OH

for technical competence in the field of

Chemical Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *General requirements for the competence of testing and calibration laboratories*. This laboratory also meets the requirements of A2LA R204 - *Specific Requirements - Food and Pharmaceutical Testing Laboratory Accreditation Program*. 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*).



Presented this 18th day of October 2018.

A handwritten signature in black ink, written over a horizontal line.

President and CEO
For the Accreditation Council
Certificate Number 3026.01
Valid to August 31, 2020
Revised July 27, 2020

For the tests to which this accreditation applies, please refer to the laboratory's Chemical Scope of Accreditation.