



# PERRY JOHNSON LABORATORY ACCREDITATION, INC.

## *Certificate of Accreditation*

*Perry Johnson Laboratory Accreditation, Inc. has assessed the Organization of:*

### ***AGT Food Labs***

***10200 East Freeway, Suite 123, Houston, TX 77029***

*and hereby declares that the Organization is accredited in accordance with  
the recognized International Standard:*

### **ISO/IEC 17025:2017**

**& Meets the Requirements of the FDA Laboratory Accreditation for Analyses of  
Food (LAAF) Program & Meets the Requirements of the AOAC International  
Guidelines for Laboratories Performing Microbiological and Chemical Analyses of  
Food and Pharmaceutical-2018**

Whereby, technical competence has been confirmed for the associated scope supplement, in the fields of:

***Biological and Chemical Testing***  
*(As detailed in the supplement)*

Accreditation claims for conformity assessment activities shall only be made from the addresses referenced within this certificate and shall apply solely to those activities identified in the related scope. This Accreditation is granted subject to the Accreditation Body rules governing the Accreditation referred to above, and the Organization hereby commits to observing and complying with those rules in their entirety.

For PJLA:

Tracy Szerszen  
President

*Initial Accreditation Date:*

February 17, 2022

*Issue Date:*

June 27, 2024

*Expiration Date:*

July 31, 2026

*Revision Date:*

March 31, 2026

*Accreditation No.:*

117946

*Certificate No.:*

L24-482-R2

Perry Johnson Laboratory  
Accreditation, Inc. (PJLA)  
755 W. Big Beaver, Suite 1325  
Troy, Michigan 48084

*The validity of this certificate is maintained through ongoing assessments based  
on a continuous accreditation cycle. The validity of this certificate should be  
confirmed through the PJLA website: [www.pjilabs.com](http://www.pjilabs.com)*



# Certificate of Accreditation: Supplement

## AGT Food Labs

10200 East Freeway, Suite 123, Houston, TX 77029  
Contact Name: Almera Rosario Phone: 713-453-6060

*Accreditation is granted to the facility to perform the following conformity assessment activities:*

FIELD OF TEST	ITEMS, MATERIALS, OR PRODUCTS TESTED	COMPONENT, CHARACTERISTIC, PARAMETER TESTED	SPECIFICATION OR STANDARD METHOD	TECHNOLOGY OR TECHNIQUE USED	FLEX CODE	LOCATION OF ACTIVITY
Biological	Environmental Sponges, Environments Swabs, Food Products	Aerobic Plate Count*	SOP 003, AOAC 990.12	Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Aerobic Plate Count*	SOP 018, AOAC 2015.13	Rapid Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	Allergen Gliadin/Gluten*	Veratox for Gliadin R5, SOP041	ELISA	F1, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Bacillus cereus*	FDA BAM Chapter 14, SOP 031	Plate Count	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	Campylobacter	AOAC PTM #031209, SOP 042	PCR	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Clostridium Spp.	FDA BAM Chapter 16, SOP 034	Plate Count	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	Coliform/E. coli/Fecal (MPN)	FDA BAM Chapter 4, SOP 043	MPN	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	<i>Cronobacter</i> *	SOP 009, FDA BAM Chapter 29	Bio Merieux Chrom ID	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Enterobacteriaceae*	SOP 012, AOAC 2003.01	Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	<i>Escherichia coli</i> *	SOP 007, AOAC PTM #110402	Compact Dry	F1, F2, F4	F



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Biological	Environmental Sponges, Environments Swabs, Food Products, Water	<i>E.coli</i> O157:H7*	SOP 010, AOAC PTM # 070801	Lateral Flow with Cultural Confirmation using Chrom ID or SMAC-CT and Hardy Chrom	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	<i>E.coli</i> O157:H7*	SOP 011, AOAC PTM # 020801	PCR	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Generic <i>E.coli</i> (HACCP)	AOAC 998.08, SOP 035	Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Lactic Acid Bacteria*	SOP 039, AOAC 990.12 (modified)	MRS Broth+Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Lactic Acid Bacteria*	AOAC PTM # 041701, SOP 039	Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	<i>Listeria monocytogenes</i> *	SOP 014, AOAC PTM # 020401, SOP 016, AOAC PTM # 101102	Lateral Flow with Cultural Confirmation using ALOA Agar	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	<i>Listeria monocytogenes</i> *	SOP 014, AOAC PTM # 010802	PCR	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	<i>Listeria spp.</i> *	SOP 014, AOAC PTM # 020401, SOP 016, AOAC PTM # 101102	Lateral Flow with Cultural Confirmation using Modified Oxford Media	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, Water	<i>Listeria spp.</i> *	SOP 014, AOAC PTM # 090701	PCR	F1, F2, F4	F



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Biological	Environmental Sponges, Environments Swabs, Food Products, and Water	<i>Salmonella</i> spp.*	SOP 020, AOAC PTM # 080601	Lateral Flow with Cultural Confirmation using Chrom ID or Hardy Chrom	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, and Water	<i>Salmonella</i> spp.*	SOP 021, AOAC PTM # 010803	PCR	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, and Water	Shiga-toxin <i>E.coli</i> (STEC)*	SOP 024, AOAC PTM # 121203	PCR	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	<i>Staphylococcus aureus</i> *	SOP 023, AOAC 2003.07, AOAC 2003.08, AOAC 2003.11	Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Total Coliform*	SOP 007, AOAC PTM # 110401	Compact Dry	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, and Water	Total Coliform*/ <i>E.coli</i> *	SOP 006, SM9223B	Colilert	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Total Coliform*/ <i>E.coli</i> *	SOP 008, AOAC 991.14	Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Yeast/Mold*	SOP 027, AOAC 997.02	Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products	Yeast/Mold*	SOP 019, AOAC 2014.05	Rapid Petrifilm	F1, F2, F4	F
Biological	Environmental Sponges, Environments Swabs, Food Products, and Water	pH	AOAC 981.12, SOP 036	ISE	F1, F2, F4	F



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Chemical	Environmental Sponges, Environments Swabs, Food Products, and Water	Water Activity	AOAC 978.18, SOP 044	Vapor Pressure	F1, F2, F4	F
Chemical	Food Products, and Water	Heavy Metals: Pb, Cd, As, Hg	AOAC 2015.01, SOP 046	ICP-MS	F1, F2, F4	F
Chemical	Food Products, and Water	Metals: Zn, Cu, Se, Cr, Mn, Sn, Na, K, Ca, Mg, Fe, Al, Ni	AOAC 985.01, AOAC 993.14, SOP 047	ICP-MS	F1, F2, F4	F
Biological	Pharmaceutical, Cosmetics and Dietary Supplements	Total Aerobic Microbial Count, Total Yeast and Molds Count	SOP 059, USP <61>	Traditional Microbial Culturing for Quantitative Enumeration	F1, F2, F4	F



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Biological	Pharmaceutical, Cosmetics and Dietary Supplements	Bile tolerant GramNegative Bacteria, Escherichia coli, Salmonella, Pseudomonas aeruginosa, Staphylococcus aureus, Clostridia, Candida albicans, Burkholderia Cepacia	SOP 060, USP <62>, USP<60>	Traditional Microbial Culturing for Qualitative Determination	F1, F2, F4	F
Biological	Water	Bacterial Endotoxin	USP Chapter 86, USP <61>, USP <62>	Quantitative	F1, F2	F
Biological	Water	Heterotrophic Plate Count	SM 9215 B	Plate Count Method	F1, F2	F
Biological	Water	Total Coliform (MF)	SM 9222 B	Membrane Filtration Technique	F1, F2	F
Biological	Water	E.coli (MF)	SM 9222 G	Membrane Filtration Technique	F1, F2	F
Biological	Food	Aflatoxin	SOP 097	ELISA	F1, F4	F
Biological	Food and Environmental samples	Bacillus cereus	SOP 081	Culture plate	F1, F4	F
Biological	Food, Environmental samples, and Irrigation Water	Salmonella	AOAC 2016.01	3M™ Molecular Detection Assay (MDA)	F1, F2	F
Biological	Food and Environmental samples	E.coli O157:H7	AOAC 2017.01	3M™ Molecular Detection Assay (MDA)	F1, F2	F
Biological	Food, Environmental samples, and Irrigation Water	Listeria	AOAC 2016.07	3M™ Molecular Detection Assay (MDA)	F1, F2	F
Biological	Food and Environmental samples	Listeria monocytogenes	AOAC 2016.08	3M™ Molecular Detection Assay (MDA)	F1, F2	F
Biological	Food(solids)	Campylobacter	AOAC 111803, SOP 093	3M™ Molecular Detection Assay (MDA)	F1, F2, F4	F



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Biological	Food and Solids	STEC	AOAC 071902, SOP 096	3M™ Molecular Detection Assay (MDA)	F1, F2, F4	F
Biological	Sprout Irrigation Water or Sprouts samples	E.coli O157:H7	SOP 052	VIP for EHEC Assay	F1, F4	F
Biological	Food	Aciduric count (Lactic Acid / Yeast & Mold)	SOP 065	Culture Plate	F1, F4	F
Biological	Food and Environmental samples	Salmonella	AOAC 2020.02	GENE-UP® Salmonella 2	F1, F2	F
Biological	Food and Environmental samples	Listeria	AOAC 2019.10	GENE-UP® Listeria 2	F1, F2	F
Biological	Environmental samples	Salmonella and Listeria	AOAC PTM # 061801	GENE-UP® GENE-UPEnviroPRO	F1, F2	F
Biological	Food and Environmental samples	Listeria monocytogenes 2	AOAC 2019.11	GENE-UP® Listeria monocytogenes 2 (including ALOA for confirmation)	F1, F4	F
Biological	Food and Environmental samples	Salmonella	AOAC PTM # 082104	Quantification Salmonella	F1, F4	F
Biological	Environmental air monitoring	Aerobic Plate count	SOP 053	Plate count	F1, F2	F
Biological	Environmental air monitoring	Yeast and mold	SOP 054	Plate count	F1, F2	F
Biological	Water and Solids	Yeast and mold	SOP 055 , SM 9610D	Plate count	F1, F2, F4	F
Biological	Pet food	Aerobic Plate Count	AOAC 990.12	Petrifilm	F1, F4	F
Biological	Pet food	Yeast and mold	AOAC 2014.05	Petrifilm	F1, F4	F
Biological	Pet food	Escherichia coli	AOAC 991.14	Petrifilm	F1, F4	F
Biological	Pet food	Total Coliform	AOAC 991.14	Petrifilm	F1, F4	F
Biological	Pet food	Enterobacteriaceae	AOAC 2003.01	Petrifilm	F1, F4	F
Biological	Pet food	Lactic Acid Bacteria	AOAC PTM # 04171	Petrifilm	F1, F4	F



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Biological	Pet food	Staphylococcus aureus	AOAC 2003.07, AOAC 2003.08, AOAC 2003.11	Petrifilm	F1, F4	F
Biological	Pet food	pH	AOAC 981.12	ISE	F1, F4	F
Biological	Pet food	Water Activity	AOAC 978.18	Vapor Pressure	F1, F4	F
Biological	Pet food	Salmonella	SOP 021, AOAC PTM # 010803	PCR	F1, F2, F4	F
Biological	Pet food	Listeria	SOP 016, AOAC PTM # 101102, SOP 014, AOAC PTM # 090701	Lateral flow with cultural confirmation using culture plates/ PCR	F1, F2, F4	F
Biological	Pet food	Listeria monocytogenes	SOP 014, AOAC PTM # 010802	PCR	F1, F2, F4	F
Biological	Pet food	E.coli O157:H7	SOP 011, AOAC PTM # 020801	PCR	F1, F2, F4	F
Biological	Pet food	Shiga Toxin E.coli (STEC)	SOP 024, AOAC PTM # 121203	PCR	F1, F2, F4	F
Chemical	Food	Caffeine	SOP 048, AOAC 979.08, ISO 20481	HPLC	F1, F2, F4	F
Chemical	Food	Antioxidants: TBHQ, BHA, BHT	SOP 049, AOAC 983.15	HPLC	F1, F2, F4	F
Chemical	Food	Moisture	SOP 062, USDA FSIS CLG-MOI, AOAC 925.10, AOAC 952.08	Gravimetric method	F1, F2, F4	F



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Chemical	Food	Ash	SOP 066, AOAC 920.153, AOAC 923.03	Gravimetric method	F1, F2, F4	F
Chemical	Food	Salt	SOP 061, USDA-FSIS CLG-SLT.04	Titrimetric method	F1, F2, F4	F
Chemical	Food	Peroxide value	SOP 067, AOCS OM Cd 8b-90	Titrimetric method	F1, F2, F4	F
Chemical	Food	Free Fatty acid	SOP 063, AOCS OM Ca 5a-40	Titrimetric method	F1, F2, F4	F
Chemical	Food	Protein	SOP 068, AOAC 2001.11	Titrimetric method	F1, F2, F4	F
Chemical	Food	Fat	SOP 069, USDA-FSIS CLG FAT.03, AOAC 922.06	Gravimetric method	F1, F2, F4	F
Chemical	Food	<b>Preservatives:</b> Benzoic acid, Sorbic acid	SOP 056	HPLC	F1, F4	F
Chemical	Food	<b>Synthetic dyes:</b> Tartrazine, Sunset Yellow, Allura Red, Indigotine, Fast Green, Brilliant Blue.	SOP 057	HPLC	F1, F4	F
Chemical	Food	<b>Total sugars:</b> Galactose, Fructose, Glucose, Sucrose, Maltose, Lactose	SOP 058	HPLC	F1, F4	F



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Chemical	Drinking water	<b>Heavy Metals:</b> Ag, As, Be, Ba, Cd, Co, Mo, Pb, Sb, Sr, Tl, Th, Ti, U, V, Zn , Cu, Se, Cr, Mn, Sn, Na, K, Ca, Mg, Fe, Al, Ni	SOP 047, AOAC 993.14	Hot Block Digestion ICP-MS	F1, F2, F4	F
Chemical	Drinking water	Mercury	SOP 050	Hot Block Digestion ICP-MS	F1, F4	F



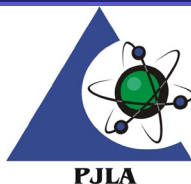
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Chemical	Food	<b>Metals and Minerals:</b> Zn, Cu, Se, Cr, Mn, Sn, Na, K, Ca, Mg, Mo, Fe, Al, Ni	SOP 051, AOAC 2015.06	Microwave Digestion ICP-MS	F1, F2, F4	F
Chemical	Food	Pesticide Residues	SOP 070, AOAC 2007.01(modified)	LCMSMS	F1, F2, F4	F
Chemical	Food	Total Dietary Fiber	SOP 071, AOAC 985.29	Enzymatic-Gravimetric	F1, F2, F4	F
Chemical	Food	Titratable Acidity	SOP 064, AOCS OM Ca 5a-40	Titrimetric Method	F1, F2, F4	F
Chemical	Food	Salt as NaCl	SOP 061	Microwave Digestion ICP-MS	F1, F4	F
Chemical	Potable Water	Total hardness	EPA 130.2, SM 2340C, SOP 089	Titrimetric, EDTA	F1, F2, F4	F
Chemical	Potable Water	TKN	EPA 351.4, SM 4500, SOP 090	Titrimetric, EDTA	F1, F2, F4	F



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Chemical	Potable Water	TSS	EPA 160.2, SM 2540D, SOP 087	Gravimetric method	F1, F2, F4	F
Chemical	Potable Water	TDS	EPA 160.1, SM 2540, SOP 088	Gravimetric method	F1, F2, F4	F
Chemical	Potable Water	Ammonia	EPA 350.3, SM-4500 NH3D, SOP 091	Potentiometric, Ion Selective Electrode	F1, F2, F4	F
Chemical	Food	Fatty Acid	AOAC 996.06, SOP 079	GC-FID	F1, F2, F4	F
Chemical	Food	Cholesterol	AOAC 994.10, SOP 080	GC-FID	F1, F2, F4	F
Chemical	Food	Vitamin-A	AOAC 992.06, SOP 082	HPLC	F1, F2, F4	F
Chemical	Food	Vitamin-C	AOAC 2012.22 SOP 084	HPLC	F1, F2, F4	F
Chemical	Food	Vitamin-D	AOAC 2016.05, SOP 083	HPLC	F1, F2, F4	F
Chemical	Potable Water	Mercury	EPA 245.1	Mercury Analyzer	F1, F2	F
Chemical	Potable Water	Bromide Chloride Fluoride Nitrate-N Nitrite-N Nitrate and Nitrite as N Ortho-phosphate-P Sulfate	EPA 300.0	IC	F1, F2	F



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Chemical	Potable Water	Bromate Chlorate Chlorite Bromide	EPA 300.1	IC	F1, F2,	F
Chemical	Potable Water	<b>Metals:</b> Al Sb As Ba Be B Cd Ca Cr Co Cu Au Fe Pb Li Mg P Mn Mo Ni Pt K Se Si Ag Na	EPA 200.7	ICP	F1, F2,	F



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Chemical	Potable Water	<b>Metals:</b> Sr Tl Sn Ti V Zn	EPA 200.7	ICP	F1, F2,	F
Chemical	Food	Nitrofurans	FDA-LIB4597, FDA-LIB4682, SOP 085	LCMSMS	F1, F2, F4	F
Chemical	Food	Triphenyl methane dyes	FDA-LIB4562, SOP 086	LCMSMS	F1, F3, F2, F4	F

1. Location of activity:

**Location**

F

**Location**

Conformity assessment activity is performed at the CABs fixed facility

2. Flex Code:

F0- Fixed scope item. No deviations allowed to the line item as identified, except for updating to the most recent version of an accredited standard method after verification.

F1- Laboratory has the capability to test a new item, material, matrix, or product similar in composition to item, material, matrix, or product identified on the scope

F2- Laboratory has the capability to introduce the newest revision of an accredited authoritative standard method (with no modifications) identified on the scope

F3- Laboratory has the capability to introduce a parameter/component/analyte to an accredited test method identified on the scope

F4- Laboratory has the capability to introduce a new revision of an accredited non-standard method using the same technology or technique identified on the scope

F5- Laboratory has the capability to introduce a validated method that is equivalent to an accredited method (using same technology or technique) identified on the scope

3. Presence of a (\*) next to a test method means it is accredited under the FDA LAAF program