



# CERTIFICATE OF ACCREDITATION

## The ANSI National Accreditation Board

Hereby attests that

**Log10, LLC**  
**2402 Sykes Blvd.**  
**Ponca City, OK 74601**

Fulfills the requirements of

**ISO/IEC 17025:2017**

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](http://www.anab.org).

A handwritten signature in black ink, appearing to read 'R. Douglas Leonard Jr.', is positioned above a horizontal line.

R. Douglas Leonard Jr., VP, PILR SBU

Expiry Date: 16 January 2023  
Certificate Number: AT-2115



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

### Log10, LLC

2402 Sykes Blvd.  
Ponca City, OK 74601

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### TESTING

Valid to: **January 16, 2023**

Certificate Number: **AT-2115**

#### Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Yeast and Mold	MFHPB-22	Food Products	Pour plate method
Aerobic Plate Count	AOAC 990.12	Food Products	3M™ Count Plate Petrifilm™
Generic <i>E. coli</i> /Coliforms	AOAC 991.14	Food Products	3M™ Count Plate Petrifilm™
<i>Enterobacteriaceae</i>	AOAC 2003.01	Select Foods	3M™ Count Plate Petrifilm™
<i>S. aureus</i>	AOAC 2003.07	Selected Processed and Prepared Foods	3M™ Count Plate Petrifilm™
Aerobic Plate Count	AFNOR – NF Validation Certificate #: 3M 01/1-09/89	All human food products, pet food & industrial environmental samples	3M™ Count Plate Petrifilm™
Coliforms	AFNOR – NF Validation Certificate #: 3M 01/02-09/89 A	All human food products, pet food & industrial environmental samples	3M™ Count Plate Petrifilm™
Generic <i>E. coli</i> / Coliforms	AOAC 2018.13; AOAC PTM #051801	Foods & Environmental Samples	3M™ Rapid Count Plate Petrifilm™
<i>Enterobacteriaceae</i>	AFNOR – NF Validation Certificate #: 3M 01/06-09/97	All human food products, animal feed (pet food and animal feeding stuffs) & industrial production environmental samples	3M™ Count Plate Petrifilm™
Lactic Acid Bacteria	APHA Chapter 19	Food samples, environmental swabs	Pour Plate

## Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Lactic Acid Bacteria</i>	AFNOR – NF Validation Certificate #: 3M 01/19-11/17	All human food products (excluding yogurts) and industrial environmental samples	3M™ Count Plate Petrifilm™
<i>S. aureus</i>	AFNOR – NF Validation Certificate #: 3M 01/09-04/03	All human food products & pet food	3M™ Count Plate Petrifilm™
Yeast and Mold	AFNOR – NF Validation Certificate #: 3M 01/13-07/14	All human food products, animal feed & industrial environmental samples	3M™ Rapid Count Plate Petrifilm™
<i>Salmonella</i> spp.	AOAC-RI-100201	Frankfurters, chipped ham, cooked chicken, raw ground chicken, soy protein powder, liquid egg, cream cheese, peanut butter, alfalfa sprouts, chocolate, nonfat dry milk, black pepper, custard, liquid milk, chilled ready meal, cooked fish, seafood-prawns, elbow macaroni, pizza dough, frozen peas, orange juice, dry pet food, environmental sponges (finished product areas) ground beef, beef trim, spinach, lettuce	BAX® System
<i>Listeria</i> spp.	AOAC-RI-030502	Frankfurters, smoked salmon, spinach and other vegetables, cheese, environmental sponges, environmental swabs, multiple environmental surfaces	BAX® System
<i>L. monocytogenes</i>	AOAC 2003.12	Dairy products, fruits and vegetables, seafood, raw and processed meats & poultry	BAX® System
<i>E. coli</i> O157:H7	AOAC-RI-050501; AOAC 031002	Raw ground beef, beef trim, spinach & lettuce	BAX® System
<i>E. coli</i> O157:H7	MFLP-30	Dairy products, raw meat products, ready-to-eat meat and poultry products, fruit- and vegetable-based products and dry cereal & dry animal feed	BAX® System

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>L. monocytogenes</i>	MFLP-28	All foods, animal feed & environmental samples	BAX® System
<i>Salmonella</i> spp.	MFLP-29	All foods & environmental surface samples	BAX® System

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-2115.



R. Douglas Leonard Jr., VP, PILR SBU

