



INTERNATIONAL
ACCREDITATION
SERVICE®

CERTIFICATE OF ACCREDITATION

This is to attest

PAT-CHEM LABORATORIES, DBA PACIFIC COAST ANALYTICAL SERVICES

1824 1ST ST, SAN FERNANDO, CALIFORNIA 91340, UNITED STATES

Testing Laboratory TL-1363

has met the requirements of AC89, *IAS Accreditation Criteria for Testing Laboratories*, and has demonstrated compliance with ISO/IEC Standard 17025:2017, *General requirements for the competence of testing and calibration laboratories*. This organization is accredited to provide the services specified in the scope of accreditation.

Effective Date October 2, 2026



International Accreditation Service
Issued under the authority of IAS management

Visit www.iasonline.org for current accreditation information.

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 101, Brea, California 92821, U.S.A. | www.iasonline.org

PAT-CHEM LABORATORIES, DBA PACIFIC COAST ANALYTICAL SERVICES

www.pcaslabs.com

Contact Name Stephen Sakai

Contact Phone +1-8183647470

Accredited to ISO/IEC 17025:2017

Effective Date October 2, 2026

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Chemical	Food	Ash	AOAC 923.03 Ash of Flour — Direct Method Technique/equipment: Gravimetric
		Cholesterol	AOAC 994.10 (Modified) Cholesterol in Foods — Direct Saponification–Gas Chromatographic Method Technique/equipment: GC-FID
		Dietary Fiber	AOAC 985.29 (Modified) Total Dietary Fiber in Foods — Enzymatic–Gravimetric Method Technique/equipment: Gravimetric
		Fat (total)	AOAC 996.06 (Modified) Fat (Total, Saturated, and Unsaturated) in Foods — Hydrolytic Extraction Gas Chromatographic Method Technique/equipment: GC-FID
		Fat (saturated)	AOAC 996.06 (Modified) Fat (Total, Saturated, and Unsaturated) in Foods — Hydrolytic Extraction Gas Chromatographic Method Technique/equipment: GC-FID
		Fat (trans-fat)	AOAC 996.06 (Modified) Fat (Total, Saturated, and Unsaturated) in Foods — Hydrolytic Extraction Gas Chromatographic Method Technique/equipment: GC-FID
		Moisture	AOAC 984.25 Moisture (Loss of Mass on Drying) in Frozen French-Fried

TL-1363

PAT-CHEM LABORATORIES, DBA PACIFIC COAST ANALYTICAL
SERVICES

Effective Date October 2, 2026

Page 2 of 5

IAS/TL/102-1



INTERNATIONAL
ACCREDITATION
SERVICE®

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 101, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Chemical (cont'd.)	Food (cont'd.)		Potatoes — Convection Oven Method Technique/equipment: Oven
		pH	AOAC 943.02 pH of Flour — Potentiometric Method AOAC 981.12 pH of Acidified Foods Technique/equipment: pH meter
		Protein	AOAC 928.08 Nitrogen in Meat — Kjeldahl Method Technique/equipment: Kjeldahl
		Water Activity	AOAC 978.18 Water Activity of Canned Vegetables Technique/equipment: Decagon Device
Microbiology	Food	Aerobic Plate Count	FDA-BAM-8th Ed. Bacteriological Analytical Manual Technique/equipment: Cultural
		E. coli Count	AOAC 991.14 Coliform and Escherichia coli Counts in Foods — Dry Rehydratable Film Method Technique/equipment: 3M Petrifilm
		E. coli O157:H7	FDA-BAM-8th Ed. — Cultural Bacteriological Analytical Manual AOAC RI 021501 Technique: Cultural Thermo Scientific SureTect Escherichia coli O157:H7 PCR Assay Technique: PCR
		Enterobacteriaceae Count	AOAC 2003.01 Enumeration of Enterobacteriaceae in Selected Foods — Petrifilm Enterobacteriaceae Count Plate Method

TL-1363

PAT-CHEM LABORATORIES, DBA PACIFIC COAST ANALYTICAL SERVICES

Effective Date October 2, 2026

Page 3 of 5

IAS/TL/102-1



INTERNATIONAL
ACCREDITATION
SERVICE®

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 101, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Microbiology (cont'd.)	Food (cont'd.)		Technique/equipment: 3M Petrifilm
		Total Lactic Acid Bacteria Count	SOP # FMT-01 Total, Homo, and Heterofermentative Lactic Acid Total Plate Count Technique/equipment: 3M Petrifilm
		Hetero Lactic Acid Bacteria Count	SOP # FMT-01 Total, Homo, and Heterofermentative Lactic Acid Total Plate Count Technique/equipment: 3M Petrifilm
		Listeria spp.	USDA-FSIS-MLG 8.05 Isolation and Identification of Listeria monocytogenes from Red Meat, Poultry, Egg, and Environmental Samples Technique: Cultural AOAC RI 71304 Thermo Scientific SureTect Listeria species PCR Assay Technique: PCR
		Listeria monocytogenes Presumptive	USDA-FSIS-MLG 8.05 Isolation and Identification of Listeria monocytogenes from Red Meat, Poultry, Egg, and Environmental Samples Technique: Cultural AOAC RI 61302 Thermo Scientific SureTect Listeria monocytogenes PCR Assay Technique: PCR
		Salmonella spp.	FDA-BAM-8th Ed. — Cultural Bacteriological Analytical Manual Technique: Cultural AOAC RI 51303 Thermo Scientific SureTect Salmonella species PCR Assay Technique: PCR

TL-1363

PAT-CHEM LABORATORIES, DBA PACIFIC COAST ANALYTICAL SERVICES

Effective Date October 2, 2026

Page 4 of 5

IAS/TL/102-1



SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 101, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Microbiology (cont'd.)	Food (cont'd.)	Staph. aureus Count	FDA-BAM 8th Ed. Bacteriological Analytical Manual Technique/equipment: Cultural
		Total Coliforms Count	AOAC 991.14 Coliform and Escherichia coli Counts in Foods — Dry Rehydratable Film Method Technique/equipment: 3M Petrifilm
		Yeast & Mold Count	FDA-BAM 8th Ed. Bacteriological Analytical Manual Technique/equipment: Cultural

TL-1363

PAT-CHEM LABORATORIES, DBA PACIFIC COAST ANALYTICAL SERVICES

Effective Date October 2, 2026

Page 5 of 5

IAS/TL/102-1

