

The background of the cover features several petri dishes containing plant samples. One dish in the top left shows a stem with small, oval-shaped green leaves. Another dish in the middle left shows a stem with larger, lobed green leaves. The dishes are arranged in a slightly overlapping manner, creating a sense of depth and scientific focus.

# CATALOG OF SERVICES

2025

Driving  
Safety,  
Delivering  
Excellence

An  
ISO 17025 Accredited  
Analytical Laboratory

The logo consists of a stylized globe with horizontal blue and green lines, suggesting environmental science or laboratory work.

COMMUNITY  
ENVIRONMENTAL  
LABORATORIES

# ABOUT US

For over thirty years, Community Environmental Laboratories has proudly stood as a beacon of excellence in the realm of environmental and food safety testing. Our journey began with a vision to provide not just services, but solutions to safeguard our communities and the environment. As we reflect on our history of leadership in the industry, we are reminded of the trust placed in us by countless clients who seek the assurance of quality, safety, and compliance.

At the core of our offerings is our water testing service, which encompasses both drinking water and wastewater. We value the critical nature of water as a life-sustaining resource, which drives our effort to provide the best analytical services that enables our customers to meet water quality standards and achieve regulatory compliance. Our methodologies are designed to detect contaminants even at low levels, providing peace of mind to homes, businesses, and municipalities alike.

Our food testing capabilities are equally robust, covering a wide array of analyses including microbiological testing, nutritional analysis, and shelf-life studies. In an era where food safety can no longer be taken for granted, our services help producers, manufacturers, processors, distributors, and retailers ensure that every product meets rigorous safety and quality benchmarks.

In addition to water and food, we extend our expertise to air quality monitoring. Recognizing that the air we breathe directly impacts our health, we employ state-of-the-art technology to monitor and analyze air quality, helping to create a safer environment for humanity.

Mold, often an unseen but significant health hazard, is addressed through our mold testing services. We employ precise methods to detect, quantify, and recommend remediation for mold.

Our commitment to precision is further evidenced by our calibration services for mass and temperature, ensuring that all equipment used by our clients are NIST traceable and maintains the highest level of accuracy.

Community Environmental Laboratories is Maryland state-certified and ISO 17025 accredited, which is a testament to our unwavering dedication to quality and compliance. This recognition is not just a badge of honor but an assurance to our clients of our commitment to excellence.

In providing these holistic environmental and food safety solutions, we aim to be more than just a service provider; we strive to be a partner in your journey towards safety and sustainability. We look forward to working with you, offering our expertise and ensuring your trust in us as your partner is well-placed. Thank you for choosing Community Environmental Laboratories as your trusted ally in safeguarding your environment and health.

# WATER TESTING

Water testing is vital for identifying contaminants such as bacteria, chemicals, and heavy metals that can pose serious health risks. Regular monitoring helps in preventing waterborne illnesses, maintaining water quality standards, and ensuring that your water system remains safe for consumption and environmental release.

At Community Environmental Laboratories, we specialize in providing comprehensive water testing services for both drinking water and wastewater, backed by our Maryland state certification. Ensuring the safety and quality of water is paramount; regular testing is crucial not only for health but also for compliance with regulatory standards set by the EPA and Maryland Department of Environment (MDE). If your facility has a Public Water System Identification Number (PWSID), we can assist specifically with MDE compliance requirements.

## VA/FHA Package

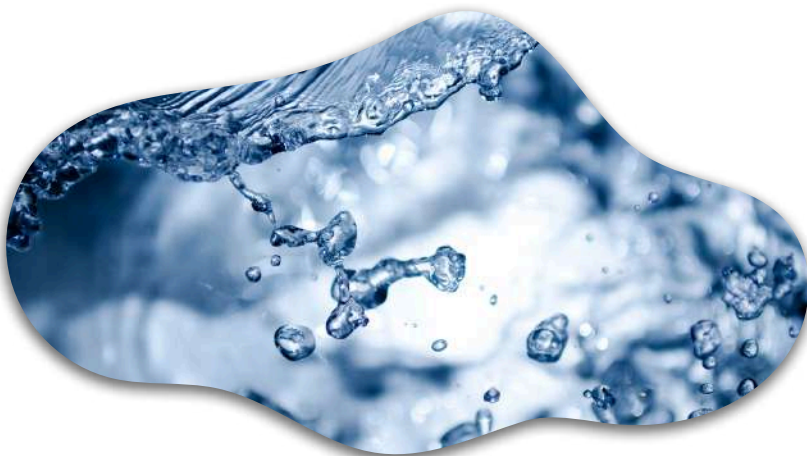
Total Coliform  
E. coli  
Nitrate  
Nitrite  
pH  
Turbidity  
Iron  
Sand  
Lead  
Chlorine

## Conventional Package

Total Coliform  
E. coli  
Nitrate  
pH  
Turbidity  
Sand  
Chlorine

## Comprehensive Package

Total Coliform  
E. coli  
Nitrate  
pH  
Hardness  
Turbidity  
Iron  
Sand  
Lead  
Total Dissolved Solids (TDS)  
Chlorine



# WATER TESTING



## Quarterly Testing

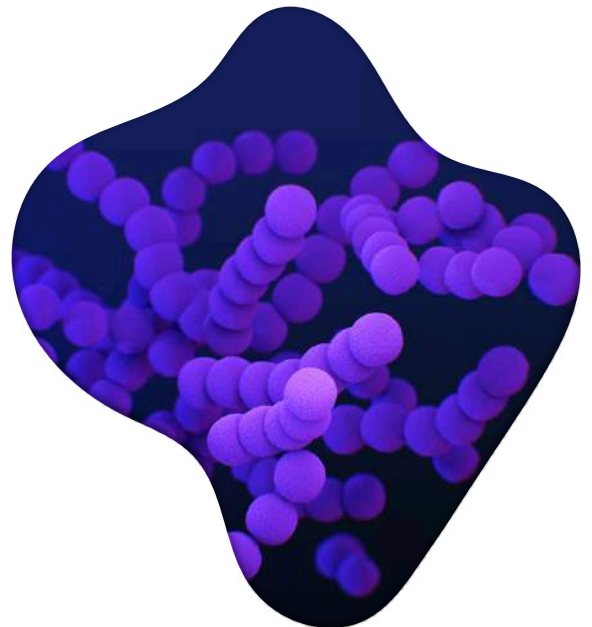
Total coliform + E. coli  
Total coliform + E. coli + Nitrate

## Microbiological Testing

Total Coliform & E. coli (P/A)  
Total Coliform & E. coli (MPN)  
E. coli (MPN)  
Fecal coliform (MPN)  
Heterotrophic Plate Count (HPC)

## Metals

Aluminum	Mercury
Antimony	Molybdenum
Arsenic	Nitrate-N
Barium	Nitrite-N
Beryllium	Potassium
Boron	Selenium
Cadmium	Silica Dissolved
Calcium	Silver
Chloride	Sodium
Chromium	Strontium
Cobalt	Sulfate
Copper	Thallium
Cyanide	Titanium
Iron, Total	Zinc, Total
Lead, Total	Zirconium
Manganese	



# WATER TESTING



## Disinfection Byproducts

HAA5  
TTHM

## Radiochemistry

Gross Alpha  
Gross Beta  
Radon - 222  
Radium 226  
Radium 228  
Total Uranium

## General Chemistry

Acidity  
Alkalinity  
Carbon Dioxide  
Color  
Conductivity  
Hardness, Total  
Temperature  
Turbidity  
pH

## Additional Analytes

Ammonia-N (WW)  
Biological Oxygen Demand (BOD)  
BTEX  
Carbonaceous Biological Oxygen Demand (CBOD)  
Hydrogen Sulfide  
Chemical Oxygen Demand (COD)  
Nitrate-Nitrogen (Wastewater)  
Oil & Grease  
Ortho-phosphate  
Phosphorous, Total  
Radon (Water)  
SOCs  
• EDB and DBCP  
• Pesticides and PCBs  
• Herbicides  
• Adipates/Phthalates/Pesticides  
• Carbamate Pesticides  
• Glyphosate  
• Endothall  
• Diquat/Paraquat  
• Dioxin  
Sulfur  
Sulfide  
Sulfite  
Surfactants (Detergents)  
Total Kjeldahl Nitrogen  
Total Organic  
Total Suspended Solids (TSS)  
VOCs, Wastewater

# PFAS TESTING

Per- and polyfluoroalkyl substances (PFAS) are a group of man-made chemicals known for their persistence in the environment and in the human body, earning them the nickname "forever chemicals." They are found in various industrial and consumer products, leading to widespread contamination of water sources. Testing for PFAS is critical because these substances have been linked to adverse health effects, including cancer, liver damage, and immune system issues. Community Environmental Laboratories offers specialized testing to detect and measure PFAS levels in water, ensuring compliance with health and environmental standards and protecting public health by identifying potential contamination before it becomes a crisis.

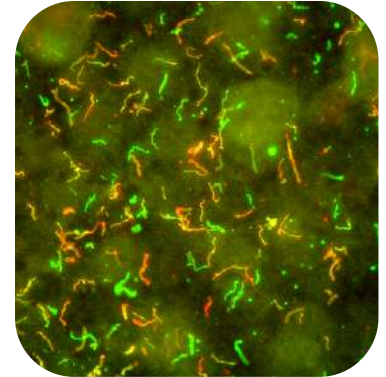
- Perfluorooctanoic Acid (PFOA)
- Perfluorooctanesulfonic Acid (PFOS)
- Perfluorohexanesulfonic Acid (PFHxS)
- Perfluorononanoic Acid (PFNA)
- Hexafluoropropylene Oxide Dimer Acid (HFPO-DA or GenX Chemicals)
- Perfluorobutanesulfonic Acid (PFBS) .



# LEGIONELLA TESTING

Legionella is a genus of bacteria that can lead to serious respiratory diseases, notably Legionnaires' disease, a severe form of pneumonia, and Pontiac fever, a milder flu-like illness. These bacteria thrive in warm water environments, commonly found in building water systems like cooling towers, hot water tanks, large plumbing systems, decorative fountains, and spa pools.

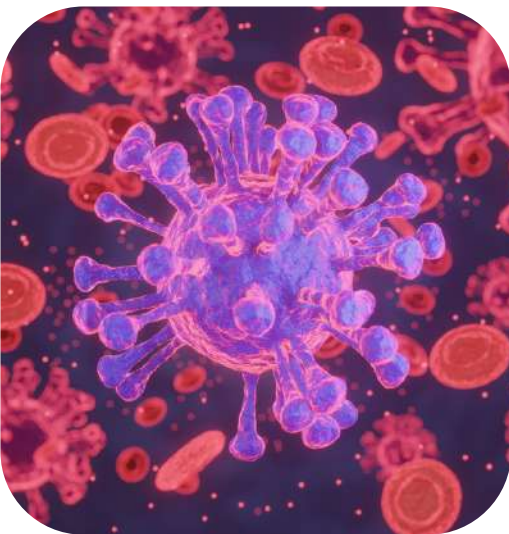
The bacteria becomes a health risk when water droplets containing Legionella are inhaled, leading to infection. Symptoms of Legionnaires' disease include high fever, chills, cough, muscle aches, and headaches, which can progress to severe respiratory issues. Pontiac fever, while less severe, still causes discomfort with symptoms similar to the flu but without pneumonia.



## *Legionella pneumophila*

*Legionella pneumophila* is the most notorious species within the Legionella genus, primarily responsible for Legionnaires' disease. This bacterium thrives in aquatic environments where water temperatures are between 25°C and 45°C (77°F to 113°F), making it prevalent in human-made water systems like air conditioning systems, hot tubs, and plumbing networks.

*L. pneumophila* can multiply within amoebae and biofilms, which provide protection and facilitate its spread. When infected water droplets are aerosolized, for example, through showers or cooling towers, inhalation of these droplets can lead to infection in humans.



# FOOD TESTING

In an era where food safety and quality are non-negotiable, Community Environmental Laboratories stands at the forefront of ensuring that what reaches our tables is both safe and nutritious.

By regularly testing the environments where food is produced, processed, and stored, we can detect potential threats like *Listeria monocytogenes*, *Salmonella*, and *Escherichia coli* before they contaminate food products. This proactive approach is crucial since food pathogens can hide in seemingly innocuous places like cracks in machinery or condensation on walls, only to multiply and enter the food chain if not monitored. By keeping these environmental checks stringent, we significantly reduce the risk of foodborne outbreaks, protecting both public health and the reputation of food producers.

Our services extend to the detection of microbial pathogens in food. The presence of harmful bacteria, viruses, or parasites in food can lead to illnesses ranging from mild discomfort to severe, life-threatening conditions. Testing for these pathogens ensures that all food products, from raw materials to finished goods, meet stringent safety standards. This is not just about preventing illness; it's about safeguarding the livelihoods of those in the food industry by preventing costly recalls and maintaining consumer trust.

## Microbiological

Aerobic Plate Count  
Legionella  
Coliform  
E. coli  
Enterobacteriaceae  
Lactic Acid Bacteria  
Listeria  
Salmonella  
Yeast & Mold  
Heterotrophic Plate Count  
Staphylococcus Aureus

## Chemical

Aflatoxin (B1, B2, G1, G2)  
Heavy Metals  
Volatile Oil  
Amino Acid Profile  
Vitamins  
Minerals  
GMO Detection  
Sugar Alcohol  
Oil Content  
Allergen Test  
Fiber



# SHELF-LIFE TESTING

Determining the shelf life of food products involves more than setting an expiration date; it's about understanding how various factors like temperature, light, and packaging affect the quality and safety of food over time. Through accelerated and real-time testing, we help food manufacturers understand how long their products can remain on shelves while still safe for consumption, thereby reducing food waste and enhancing customer satisfaction. Shelf life testing ensures that products deliver on the promise of quality and safety from the moment they're packaged to the point of consumption.



## Microbiological

Aerobic Plate Count  
Yeast & Mold  
Coliform/ *E. coli*  
*Staphylococcus aureus*  
*Salmonella*  
*Listeria*  
*E. coli* O157:H7

## Organoleptic

Color  
Texture  
Aroma  
Taste

## Chemical

Water Activity  
pH  
Viscosity  
Packaging Migration  
Moisture  
Rancidity  
Mycotoxins

## Storage Conditions

Ambient  
Refrigerated  
Frozen

# NUTRITIONAL ANALYSIS

Consumers are becoming increasingly health-conscious, therefore, accurate nutritional information is not just a regulatory requirement but a key differentiator in the marketplace. We analyze foods for their nutritional content, ensuring that labels reflect the true nature of the product, from calories to micronutrients. This service supports transparency, compliance with health claims, and aids consumers in making informed dietary choices.



## Laboratory Analysis

- Moisture
- Ash
- Calories
- Carbohydrates
- Sugar Profile
- Dietary Fiber
- Protein
- Total Fat
- Saturated Fat
- Trans Fat
- Monounsaturated Fat
- Polyunsaturated Fat
- Sodium
- Calcium
- Iron
- Cholesterol
- Vitamin A
- Vitamin C

## Nutritional Label - Database

- Nutrition Facts Panel
- Ingredient Statement
- Nutrient Content Claims
- Nutrient Value per Serving

# AIR QUALITY MONITORING

At Community Environmental Laboratories, we understand that the air we breathe is foundational to our health, productivity, and overall quality of life. Our air quality monitoring services are designed to ensure that indoor and ambient environments are comfortable, safe and sustainable.

Air quality monitoring is pivotal in the context of sustainability and green building practices. By assessing the levels of pollutants, particulates, volatile organic compounds (VOCs), and other airborne contaminants, we help buildings, work places, and residential properties achieve and maintain standards that contribute to environmental stewardship. One of the most recognized certifications in this realm is LEED (Leadership in Energy and Environmental Design), where air quality plays a significant role. LEED-certified buildings are known for their superior indoor environmental quality, which directly correlates with improved occupant health, reduced energy use, and lower carbon footprints. Our monitoring helps ensure that your building meets or exceeds these rigorous standards, promoting both human and environmental health.

Moreover, the quality of air is intrinsically linked to the presence or absence of mold. Mold testing is a critical component of our services, especially in environments where moisture control might be challenging. Mold can proliferate in various settings, from residential homes to large commercial spaces, leading to structural damage, respiratory issues, allergies, and asthma exacerbation. Our mold testing involves identifying species, assessing spore counts, and advising on remediation strategies.

Through our air quality monitoring and mold testing services, we assist in creating environments that are compliant with health and safety regulations, and conducive to sustainable practices.

## Air Quality

TSPM  
PM 10  
PM 5  
PM 2.5  
Sulphur  
Formaldehyde (HCOH)  
Hydrogen Sulfide (H<sub>2</sub>S)  
Volatile Organic Compounds (VOCs)  
Oxides of Nitrogen (NOX)

Carbon Monoxide (CO)  
Ozone (O<sub>3</sub>)  
Oxygen (O<sub>2</sub>)  
Ammonia (NH<sub>3</sub>)  
Ethylene  
Hydrogen Chloride  
Hydrogen Cyanide  
Temperature  
Relative Humidity

## Noise Monitoring

30 dBA – 130 dBA



# CALIBRATION

At Community Environmental Laboratories, we offer precise calibration services for a variety of instruments in the food and pharmaceutical industry critical to quality control and compliance. Our services include scale calibration to ensure accurate weighing for food, chemical, or pharmaceutical applications, and thermometer calibration along with other temperature monitoring devices like data loggers and temperature sensors. We are registered with the Maryland Department of Agriculture, and we guarantee that our calibration processes meet stringent standards, ensuring your equipment provides reliable and accurate measurements.

## Temperature

- Thermometer
- Liquid Bath
- Oven
- Incubator
- Furnace
- Environment Chamber
- Freezer & Coolers
- Autoclave
- Vehicle Chambers
- Temperature Mapping

## Mass

- Weighing Scale
- Analytical Balance



# FOOD SAFETY CONSULTING

Our food safety consulting services are tailored to meet the diverse needs of the food industry. Our expertise includes developing and implementing FDA FSMA Food Safety Plans, ensuring compliance with the latest regulatory standards. We specialize in HACCP consulting, guiding you through the creation of Hazard Analysis and Critical Control Points systems to prevent food safety hazards. Additionally, we provide certification support for various international standards such as SQF, BRCGS, FSSC 22000, and Global GAP, ensuring your operations align with global best practices. Our services extend to FSVP (Foreign Supplier Verification Program) for importers and guidance on Organic certification, helping you navigate the complexities of food safety with confidence and precision.



## **FDA FSMA Food Safety Consulting**

- Develop & Implement the FSMA Food Safety Plan
- Develop & Implement the Recall Plan
- Third Party Audit/Inspection
- Upgrade from HACCP to HARPC
- Develop SOPs, SSOPs & FSMA Documentation
- Develop Food Defense Plan
- Conduct Vulnerability Assessment
- Conduct Supplier Audits

## **Foreign Supplier Verification Program**

- FSVP Agent & Importer
- Develop Food Safety Plan for Foreign Suppliers
- Conduct Foreign Supplier Audit
- Maintain FSVP Documentation of US Importers
- US Agent for Foreign suppliers
- FSVP Compliance Audit
- Issue Prior Notice

## **GFSI Consulting & Implementation**

- BRCGS Food Safety
- BRCGS Packaging Materials
- SQF
- FSSC 22000
- GlobalG.A.P. IFA V6 GFS & Smart
- GFSI Internal Auditing

## **HACCP Management System Implementation**

- Conduct GAP Audit & Analysis
- Develop HACCP Manual
- Develop HACCP Plan
- Prepare SOPs, SSOPs, & Pertinent Documentation
- Certification Audit Support
- Non-Conformance Closure
- Conduct Supplier Audits

# FOOD SAFETY CONSULTING

## General Food Safety

- Layout and Design
- Revision of the existing layout.
- Quality Management System
- NSF/ANSI 455-2 GMP Consulting
- ISO 22000:2018 Consulting & Implementation
- ISO 9001:2015 Consulting & Implementation
- VACCP & TACCP Plan
- General FSMS & QMS Auditing
- Traceability Program Implementation
- Domestic Supplier Verification
- Food Safety Document Review & Revision
- Environmental Monitoring Plan
- Pre-audit Review
- Organic Consulting
- Non- GMO Consulting
- Natural Statement Consulting
- Guidance on Shelf Life Studies
- Sampling Plan - Microbiological & Chemical
- Conduct Root Cause Analysis
- Develop Corrective Actions & Preventive Actions
- Implementation of CAPA
- Amazon Listing
- GMP for Dietary Supplements

## FDA

- Registration of Food Facilities
- Consultation & Guidance
- FDA Form 483
- Respond to FDA Form 483
- Respond to Warning Letters
- Label Review
- FSMA 204 - Traceability
- Seafood HACCP
- Juice HACCP
- USDA HACCP
- Produce Safety
- USDA GAP



# FOOD SAFETY TRAINING



We offer courses on Good Manufacturing Practices (GMP), laying the foundation for quality and safety in food production. Our HACCP training equips participants with the skills to identify, evaluate, and control food safety hazards. We also provide Preventive Controls Qualified Individual (PCQI) training, essential for compliance with FSMA requirements.

Additionally, our Cleaning & Sanitation workshops focus on best practices for maintaining hygienic conditions. Explore our range of other food safety trainings designed to meet the evolving needs of the industry, ensuring your team is well-versed in the latest safety standards.

## GFSI Trainings

- BRCGS Awareness Training
- BRCGS Internal Auditor Training
- SQF Practitioner Training & Implementation
- FSSC 22000 Internal Auditor Training
- FSSC 22000 Awareness Training
- FSSC 22000 Implementation Training

## FDA FSMA Trainings

- PCQI – Human
- FSVP
- cGMP Awareness Training
- SSOP Training
- Food Handler Training
- Allergen Management Training
- Intentional Adulteration – Vulnerability Assessment Training (IA Rule)

## General Food Safety Trainings

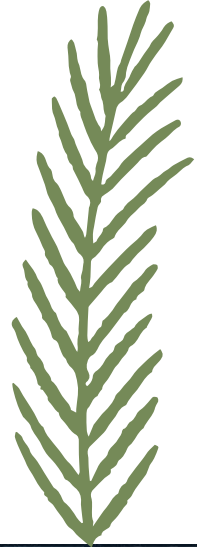
- USDA HACCP Training
- Food Safety Internal Auditor Training
- Intermediate HACCP Level 3- Mangers/Supervisors
- Intermediate Food Safety Level 3- Mangers/Supervisors
- Advanced HACCP Level 4 – Senior Management
- Advanced Food Safety Level 4 – Senior Management
- ISO 22000 Awareness Training
- ISO 22000 Implementation Training
- ISO 22000 Internal Auditor Training
- Halal Internal Auditor Training
- Halal Awareness Training
- Legionella Management & Awareness Training
- Cleaning & Sanitation
- Root Cause Analysis
- Food Defense Training
- Food Fraud Prevention Training

# WHY CHOOSE US?

In a landscape where safety and quality are of paramount importance, Community Environmental Laboratories stands out as your premier partner for environmental and food safety solutions. Here's why you should choose us:

- **30+ Years of Experience**
- **ISO 17025 Accredited**
- **Maryland State Certified**
- **Fast Turnaround Time**
- **Responsive Customer Service**
- **Comprehensive Service Portfolio**
- **Innovative Testing Techniques**
- **Customized Solutions**
- **Proactive Compliance Assistance**
- **Environmental Stewardship**
- **Trusted by Industry Leaders**
- **Education and Training**

Choosing Community Environmental Laboratories means partnering with a leader that combines safety with sustainability, all while maintaining the highest standards of service and integrity. Let us be your trusted partner in ensuring safety, compliance, and excellence.





**COMMUNITY  
ENVIRONMENTAL  
LABORATORIES**

**1202 TECHNOLOGY DR, STE F  
ABERDEEN, MD 21001**

**INFO@CELABINC.COM | +1 (410) 273-7600**

**WWW.WATERTESTINGLABS.COM**



# PERRY JOHNSON LABORATORY ACCREDITATION, INC.

## Certificate of Accreditation

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

***Community Environmental Laboratories***  
***1202 Technology Drive, Suite F, Aberdeen, MD 21001***

*Hereinafter called the Organization and hereby declares that Organization 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  
as outlined by the joint ISO-ILAC-IAF Communiqué dated Insert current date:

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

Accreditation claims for such testing and/or calibration services shall only be made from addresses referenced within this  
certificate. This Accreditation is granted subject to the system rules governing the Accreditation referred to above, and the  
Organization hereby covenants with the Accreditation body's duty to observe and comply with the said rules.

For PJLA:

Tracy Szerszen  
President

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

*Initial Accreditation Date:*

October 30, 2024

*Issue Date:*

October 30, 2024

*Expiration Date:*

February 28, 2027

*Accreditation No.:*

123294

*Certificate No.:*

L24-832

*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.pilabs.com](http://www.pilabs.com)*



# Certificate of Accreditation: Supplement

## Community Environmental Laboratories

1202 Technology Drive, Suite F, Aberdeen, MD 21001

Contact Name: Anish Pandian Phone: 410-273-7600

*Accreditation is granted to the facility to perform the following testing:*

FLEX CODE	FIELD OF TEST	ITEMS, MATERIALS, OR PRODUCTS TESTED	COMPONENT, CHARACTERISTIC, PARAMETER TESTED	SPECIFICATION OR STANDARD METHOD	TECHNOLOGY OR TECHNIQUE USED
F0	Biological <sup>F</sup>	All types of food, including dairy, meat, poultry, and fishery products; environmental air and surface swabs e.g., equipment, utensils, hand swabs; drinking water and edible ice; non-potable water, swimming pool, recreational, and domestic water.	Sampling for Microbiological analysis	SM 9060 24th Edition.	NA
F0			Sampling for <i>Legionella</i>	BS7592	
F1, F2			Aerobic Plate Count	FDA BAM, Ch. 3 AOAC 990.12, AOAC 986.33, AOAC 989.10.	Pour PLate
F1, F2					Petrifilm
F1, F2			Coliform / <i>Escherichia coli</i>	AOAC 991.14, AOAC 998.08.	Petrifilm
F1, F2				SM 9223B	Colilert
F1, F2				FDA BAM, Ch. 4	MPN
F1, F2			<i>E. coli</i> O157:H7	AOAC 2000.14	Reveal Test Kit 20hrs
F1, F2			Coliforms in Ice Cream and Dairy	AOAC 989.10.	Petrifilm
F1, F2			<i>Enterobacteriaceae</i>	AOAC 2003.01	
F1, F2			Lactic Acid Bacteria	CMMEF 5th Ch. 19	Pour Plate
F1, F2				AOAC PTM 041701	Petrifilm
F1, F2			<i>L. monocytogenes</i>	AOAC 2016.07/08	Reveal Test Kit
F1, F2			<i>Listeria</i> sp.	AOAC PTM 030601	Petrifilm
F1, F2			<i>Salmonella</i> spp.	AOAC 2016.01	
F1, F2				FDA BAM Ch. 5 Confirmation	Pour Plate
F1, F2			<i>Staphylococcus aureus</i>	AOAC 2003.07, 2003.08, 2003.11	Petrifilm
F1, F2				FDA BAM Ch 12	Pour Plate
F1, F2			Yeast and Mold	FDA BAM Online Ch. 18	Pour Plate
F1, F2				AOAC 997.02	Petrifilm
F1, F2			<i>Legionella</i>	ISO 11731	Membrane Filter
F1, F2			Heterotrophic Plate Count	AOAC 990.12, AOAC 986.33, AOAC 989.10. SM 9215 B	Petrifilm
F1, F2					Pour Plate



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F1, F2	Chemical <sup>F</sup>	Water / Wastewater	Nitrate	SM 4500-NO3D SM 4500-NO3 E	Electrode Cadmium Reduction	
F1, F2			Nitrite	SM 4500-NO2 B	Colorimetric	
F1, F2			Turbidity	SM 2130 B	Nephelometric	
F1, F2			Iron	SM 3500-Fe B	Spectrophotometer	
F1, F2			Hardness, total	EPA 130.2	Titrimetric	
F1, F4			Sand	CEL/T-C/SOP20	Visual	
F1, F2			pH	EPA 150.1	Electrometric	
F1, F2			TDS	SM 2540C	Gravimetric	
F1, F2			BOD	EPA 405.1	Relative Oxygen	
F1, F2			Total Suspended Solids	EPA 160.2	Gravimetric	
F1, F2			Total Phosphorus	EPA 365.3	Colorimetric	
F1, F2			Ortho Phosphate			
F1, F2			Ammonia-N	EPA 350.2	Distillation Titrimetric	
F1, F2			Total Kjeldahl Nitrogen	EPA 351.3		
F1, F2			Temperature	EPA 170.1	Thermometer	
F1, F2			Lead	Palintest Method 1001 Rev 1.1	Palintest	
F1, F2			Copper	HACH 8026	Spectrophotometer	
F1, F2			Ambient / Indoor Air Quality and Noise	Total Suspended Particulate Matter (TSPM), PM10 & PM5, PM2.5,	BSEN 12341 BSEN 481	Direct Measurement
F1, F2					Determination of Sulphur Dioxide (SO2)	
F1, F2			Ambient / Indoor Air Quality	Determination of Formaldehyde (HCOH)	AS/NZS 3580.15.2014	
F1, F2	Determination of H2S (detection limit 3ppb)	AS/NZS 3580.15.2014 ASTM D7493 - 14				
F1, F2	Volatile Organic Compounds (VOC's)	AS/NZS 3580.15.2014 AS/NZS 3580.11.1				
F1, F2	Determination of Oxides of Nitrogen (NOX)	AS/NZS 3580.15.2014 AS 3580.5.1				
F1, F2	Determination of Carbon Monoxide (CO)	AS/NZS 3580.15.2014 AS 3580.7.1				
F1, F2	Determination of Carbon Dioxide (CO2)	AS/NZS 3580.15.2014				
F1, F2	Determination of Ozone (O3)	AS/NZS 3580.15.2014 AS 3580.6.1				
F1, F2	Determination of Oxygen (O2)	BS EN 60079-29-2:2015 ASTM D7607				



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F1, F2	Chemical <sup>F</sup>	Ambient / Indoor Air Quality	Determination of Ethylene	AS/NZS 3580.15.2014	Direct Measurement
F1, F2			Determination of Hydrogen Chloride	AS/NZS 3580.15.2014	
F1, F2			Determination of Hydrogen Cyanide	AS/NZS 3580.15.2014	
F1, F2			Determination of Ammonia (NH3)	AS/NZS 3580.15.2014	
F1, F2			Temperature	AS/NZS 3580.14.2014	
F1, F2			Relative humidity	ISO 1996-2	
F1, F2			Acoustic <sup>F</sup>	Ambient / Indoor Air Quality and Noise	

- The presence of a superscript F means that the laboratory performs testing of the indicated parameter at its fixed location.
- 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



# PERRY JOHNSON LABORATORY ACCREDITATION, INC.

## Certificate of Accreditation

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

***Community Environmental Laboratories***  
***1202 Technology Drive, Suite F, Aberdeen, MD 21001***

*(Hereinafter called the Organization) and hereby declares that Organization 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 (as outlined by the joint ISO-ILAC-IAF Communiqué dated April 2017):

***Thermodynamic and Mass Calibration***  
***(As detailed in the supplement)***

Accreditation claims for such testing and/or calibration services shall only be made from addresses referenced within this certificate. This Accreditation is granted subject to the system rules governing the Accreditation referred to above, and the Organization hereby covenants with the Accreditation body's duty to observe and comply with the said rules.

For PJLA:

Tracy Szerszen  
President

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

*Initial Accreditation Date:*

October 30, 2024

*Issue Date:*

October 30, 2024

*Expiration Date:*

February 28, 2027

*Accreditation No.:*

123294

*Certificate No.:*

L24-833

*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

## Community Environmental Laboratories

1202 Technology Drive, Suite F, Aberdeen, MD 21001

Contact Name: Anish Pandian Phone: 410-273-7600

Accreditation is granted to the facility to perform the following calibration:

### Thermodynamic

MEASURED INSTRUMENT, QUANTITY OR GAUGE	RANGE (AND SPECIFICATION WHERE APPROPRIATE)	CALIBRATION AND MEASUREMENT CAPABILITY EXPRESSED AS AN UNCERTAINTY ( $\pm$ )	CALIBRATION EQUIPMENT AND REFERENCE STANDARDS USED	CALIBRATION MEASUREMENT METHOD OR PROCEDURES USED
Digital and analog thermometers, Dial Type Thermometers <sup>FO</sup>	-22 to 150 °C	0.3 °C	AMETEK – JOFRA Reference Thermometer Thermo-hygrometer	CEL-CAL-WI-01
Liquid Bath <sup>FO</sup>	-22°C to 150 °C	0.5 °C	YOKOGAWA DATUM Y Data logger Thermo-hygrometer	CEL-CAL-WI-02
Incubator <sup>FO</sup>	30 °C to 120 °C	1 °C		
Oven <sup>FO</sup>	20 °C to 220 °C	1.3 °C		
Environmental Chamber <sup>FO</sup>	20 °C to 120 °C	1 °C		
Hot holding Cabinet <sup>FO</sup>	50 °C to 80 °C	1.2 °C		
Freezers, Chillers <sup>FO</sup>	20 °C to 20 °C	1.1 °C		
Autoclave <sup>FO</sup>	100 °C to 140 °C	2 °C		
Dry block Calibrators <sup>FO</sup>	25 °C to 220 °C	0.7 °C		

### Mass

MEASURED INSTRUMENT, QUANTITY OR GAUGE	RANGE (AND SPECIFICATION WHERE APPROPRIATE)	CALIBRATION AND MEASUREMENT CAPABILITY EXPRESSED AS AN UNCERTAINTY ( $\pm$ )	CALIBRATION EQUIPMENT AND REFERENCE STANDARDS USED	CALIBRATION MEASUREMENT METHOD OR PROCEDURES USED
Analytical / Weighing Balances <sup>FO</sup>	Up to 220 g	1.1 Mg	F1 CLASS WEIGHT SET BOX and F1 CLASS 20 KGS WEIGHT MASS	CEL-CAL-WI-03
	220 g to 600g	4.2 mg		
	600 g to 1 kg	11 mg		
	1 kg to 2.2 kg	51 mg		
	2.2 kg to 6 kg	0.2 g		
	6 kg to 30 kg	3.6 g		
	30 kg to 60 kg	4.6 g		
	60 kg to 100 kg	12 g		

1. The CMC (Calibration and Measurement Capability) stated for calibrations included on this scope of accreditation represents the smallest measurement uncertainty attainable by the laboratory when performing a more or less routine calibration of a nearly ideal device under nearly ideal conditions. It is typically expressed at a confidence level of 95 % using a coverage factor  $k$  (usually equal to 2). The actual measurement uncertainty associated with a specific calibration performed by the laboratory will typically be larger than the CMC for the same calibration since capability and performance of the device being calibrated and the conditions related to the calibration may reasonably be expected to deviate from ideal to some degree.
2. The laboratories range of calibration capability for all disciplines for which they are accredited is the interval from the smallest calibrated standard to the largest calibrated standard used in performing the calibration. The low end of this range must be an attainable value for which the laboratory has or has access to the standard referenced. Verification of an indicated value of zero in the absence of a standard is common practice in the procedure for many calibrations but by its definition it does not constitute calibration of zero capacity.



## *Certificate of Accreditation: Supplement*

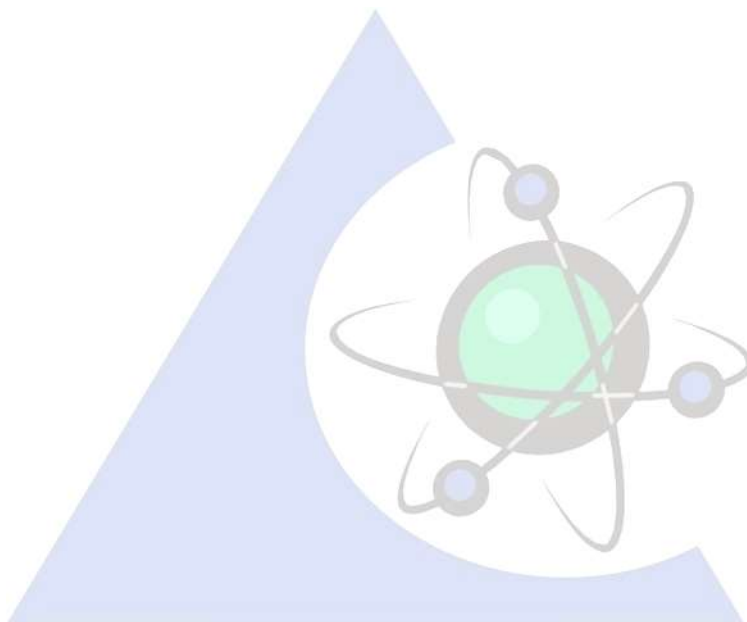
### **Community Environmental Laboratories**

1202 Technology Drive, Suite F, Aberdeen, MD 21001

Contact Name: Anish Pandian Phone: 410-273-7600

*Accreditation is granted to the facility to perform the following calibration:*

3. The presence of a superscript F means that the laboratory performs calibration of the indicated parameter at its fixed location.
4. The presence of a superscript O means that the laboratory performs calibration of the indicated parameter onsite at customer locations.
5. Measurement uncertainties obtained for calibrations performed at customer sites can be expected to be larger than the measurement uncertainties obtained at the laboratories fixed location for similar calibrations. This is due to the effects of transportation of the standards and equipment and upon environmental conditions at the customer site which are typically not controlled as closely as at the laboratories fixed location





DEPARTMENT OF THE ENVIRONMENT  
WATER SUPPLY PROGRAM

*Certifies That*

***Community Environmental Laboratories,  
Inc.***

1202 Technology Drive, Suite F, Aberdeen, MD 21001

*Having duly met the requirements of the regulations governing Laboratory Certification and Standards of Performance in accordance with The Annotated Code of Maryland, is hereby approved as a*

***State Certified Water Quality Laboratory***

*to perform the analyses indicated on the Annual Certified Parameter List,  
which must accompany this certificate.*

MD Lab ID # 255

Date Issued March 5, 2025

Expiration Date March 31, 2026  
(Not Transferable)

Administrator, Water Supply Program

This certification is subject to unannounced laboratory inspections

CONSPICUOUSLY DISPLAY IN THE LABORATORY WITH THE ANNUAL CERTIFIED PARAMETER LIST.

MDE02148



***SDWA ANNUAL CERTIFIED PARAMETER LIST***

Issued Date: March 5, 2025

Expiration Date: March 31, 2026

Community Environmental Laboratories, Inc.  
1202 Technology Drive, Suite F  
Aberdeen, MD 21001

Anish Pandian  
MD Lab ID: 255  
EPA Lab ID: MD00908

<b>ANALYTE</b>	<b>METHOD</b>	<b>STATUS</b>
Copper	Hach 8026, Rev. 1.2	Certified
E. coli	SM 9223 B Colilert, 24 <sup>th</sup> ed.	Certified
Nitrate	SM 4500 NO <sub>3</sub> <sup>-</sup> D, 24 <sup>th</sup> ed.	Certified
Nitrite	SM 4500 NO <sub>2</sub> <sup>-</sup> B, 24 <sup>th</sup> ed.	Certified
Total coliforms	SM 9223 B Colilert, 24 <sup>th</sup> ed.	Certified

# CERTIFICATE OF PROFICIENCY

## ELITE Program

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### Community Environmental Laboratories Inc.

1202 Technology Dr Suite# F

Aberdeen, MD 21001

United States of America

**Member Since: 7/1/2025**

**Expiration Date: 12/1/2025**



**Issued by:**

Environmental *Legionella* Isolation Techniques Evaluation  
Respiratory Diseases Branch  
National Center for Immunization and Respiratory Diseases  
Coordinating Center for Infectious Diseases  
Centers for Disease Control and Prevention (CDC)





Maryland Department of  
Agriculture  
Weights and Measures Section  
50 Harry S Truman Parkway  
Annapolis, Maryland 21401

## Maryland Certified Service Agency

**COMMUNITY ENVIRONMENTAL LABORATORIES, INC.**

**449**

Is a participant in the Voluntary Service Agency Registration Program for the period **October 1, 2023 - September 30, 2025. Community Environmental Laboratories Inc.** and their service technicians meet the established requirements to immediately place into commercial service the listed devices they have installed, serviced, and/or repaired.

**Scales 0-100 lb, and Scales over 100lb to 2000lb**

*Alison Wilkinson*

Alison Wilknsn, Chief Weights & Measures

*Kevin Atticks*

Kevin Atticks, Secretary of Agriculture

**09/30/2025**

Expiration Date