

Analytical Services maintains several certifications to ensure the quality of the work we produce. Most of these are required by federal regulations, while some programs are subscribed to on a voluntary basis.

- U.S. EPA Region VIII certifies the lab under the provisions of the Safe Drinking Water Act and the Clean Water Act. The lab has been continuously certified since the early 1970's.
- Under provisions of the Pasteurized Milk Ordinance administered by the U.S. Food and Drug Administration, the lab is certified to examine raw and finished dairy products for microbiological contaminants, regulated quality factors and vitamins A and D. Tom Hanks is the State's certified Milk Laboratory Evaluation Officer.
- The U.S. Department of Agriculture, under provisions of the Wholesome Meat Act, certifies the laboratory to examine products from the State's slaughter houses and manufacturing facilities.
- The laboratory participates in interlaboratory split sample programs sponsored by the Association of American Feed Control Officials and the Association of American Plant Food Control Officials.

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