

The background of the cover features several petri dishes containing small green plant samples, likely for environmental testing. The dishes are arranged in a grid-like pattern, with some overlapping. The lighting is soft, highlighting the texture of the glass and the vibrant green of the plants.

# 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 stripes, representing environmental science and laboratory services.

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.

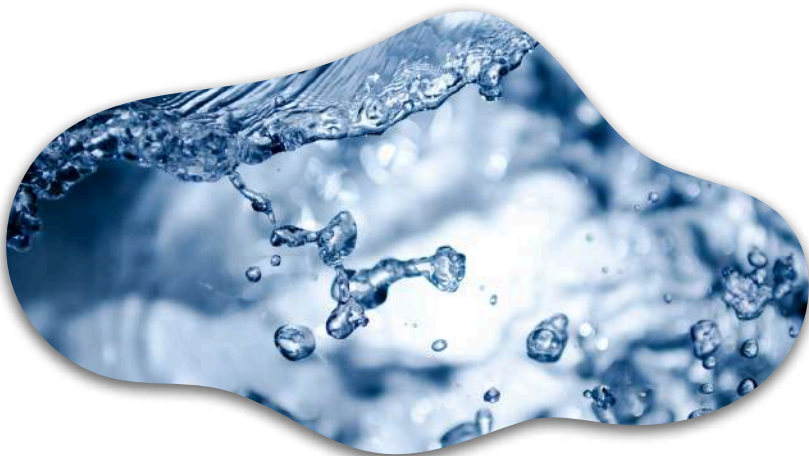
Community Environmental Laboratories is Maryland state-certified and ISO 17025 accredited, which is a testament to our unwavering dedication to quality and compliance. This recognition is not just a badge of honor but an assurance to our clients of our commitment to excellence.

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

## Conventional Package

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

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

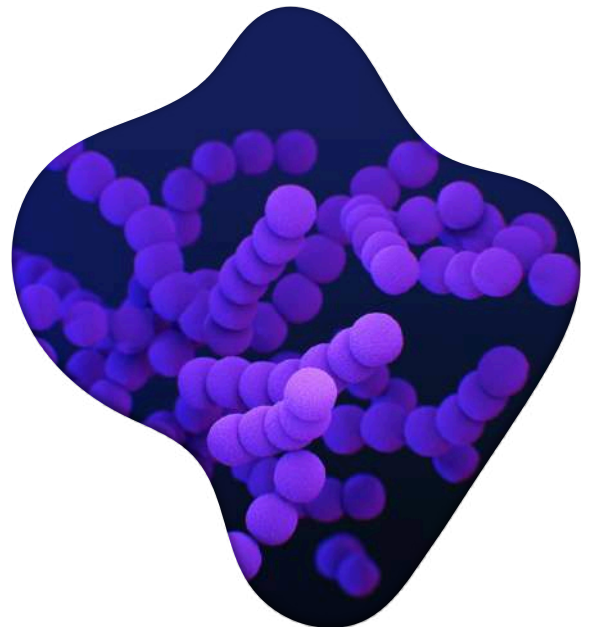
Total coliform + E. coli  
Total coliform + E. coli + Nitrate

## 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) .

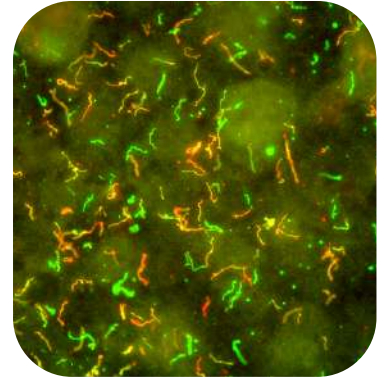




# LEGIONELLA TESTING

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.

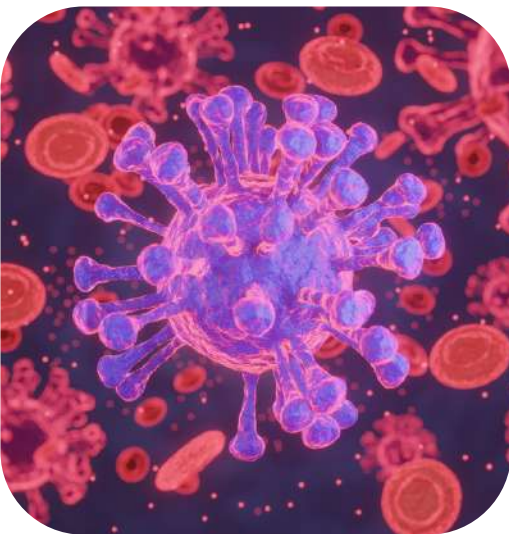
The bacteria becomes a health risk when water droplets containing Legionella are inhaled, leading to infection. Symptoms of Legionnaires' disease include high fever, chills, cough, muscle aches, and headaches, which can progress to severe respiratory issues. Pontiac fever, while less severe, still causes 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

## Chemical

Water Activity  
pH  
Viscosity  
Packaging Migration  
Moisture  
Rancidity  
Mycotoxins

## Organoleptic

Color  
Texture  
Aroma  
Taste

## 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

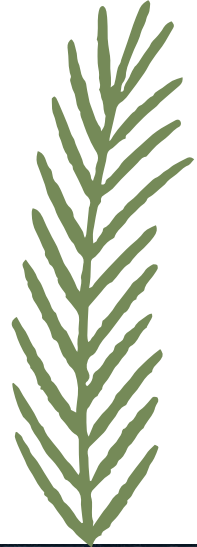
- USDA HACCP Training
- Food Safety Internal Auditor Training
- Intermediate HACCP Level 3- Mangers/Supervisors
- Intermediate Food Safety Level 3- Mangers/Supervisors
- Advanced HACCP Level 4 – Senior Management
- Advanced Food Safety Level 4 – Senior Management
- ISO 22000 Awareness Training
- ISO 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  
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LABORATORIES**

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