

OUR Mission

The Central Investigation Laboratory is committed in providing high quality, cost effective and accurate product testing services in partnership with the food and agricultural industries and other regulatory bodies of Belize. The Staff at CIL is dedicated, professionally trained and has the commitment to undertake continuing education in order to provide optimal and competent laboratory testing services to safeguard agricultural and human health.



CENTRAL INVESTIGATION LABORATORY

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**CENTRAL INVESTIGATION
LABORATORY**

Food and Environmental Testing Services



**Food Safety:
Your Food Your Health Your Life!**

**CENTRAL
INVESTIGATION
LABORATORY**



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About CIL

The Central Investigation Laboratory (CIL) was established in 1985 as the *Central Veterinary Investigation Laboratory* operated by the Ministry of Agriculture and Fisheries. The current facility was completely refurbished in 2002 and equipped with state-of-the-art testing



and support equipment under the Government of Belize Modernisation of Agricultural Health Services project funded by the Inter-American Development Bank (IDB). CIL is a full service food testing laboratory operated by the Belize Agricultural



Stainless Steel Autoclave in CIL's Food Microbiology

Health Authority (BAHA), a legally established statutory body and the internationally recognised Competent Authority for Animal Health, Plant Health, Food Safety and Quarantine Services in Belize.

Health Authority (BAHA), a legally established statutory body and the internationally recognised

Competent Authority for Animal

CIL's Mandate for Food Safety

Global trends in food production, processing, distribution and preparation present new challenges to food safety, and consumers are becoming increasingly concerned about the health risks posed by microbial pathogens and potentially hazardous chemicals in food. The Central Investigation Laboratory provides the laboratory support to BAHA's food safety program by analyzing foods



Microbiology Testing at CIL

through chemical, microbiological and physical methods to verify the absence of pathogens and contaminants and to record conformance with standards of quality and safety thereby assuring a safe and wholesome food supply locally and internationally.

Major Instrumentation

Liquid Chromatograph with Diode Array, UV/



Gas Chromatography Used in Pesticides Analysis at CIL

VIS, Fluorescence detectors and ALS Pickering™ Post Column reactor. Gas Chromatographs with micro ECD and FPD Detectors. Atomic Absorption Spectrophotometer with Flame. Charm™ II Ana-

lyzer (radio-immuno-chemistry). Micro Elisa Plate Reader, CO₂ Incubator, Autoclave and Laminar flow hoods.

Proficiency Testing and Quality Control

The Central Investigation Laboratory is registered with the **Inter-American network of Food Analysis Laboratories (INFAL)** in its quality control and proficiency testing program. BAHA is pleased to be part of INFAL's laboratory network. The food safety department laboratory staff has been trained in **ISO 17025 Management Systems for the Laboratory** and **Quality Assurance for Microbiology Laboratories** through official courses offered by the **Association of Analytical Communities (AOAC)** in the USA and is participating in officially administered food microbiology and chemical residue proficiency testing programs administered by INFAL. Laboratory staff uses internal quality control procedures and methods of analysis that are internationally recognised or validated.

Testing Methods

Unless otherwise notified, all analyses are performed as

performed as **Perkin Elmer Atomic Absorbance Spectrophotometer** used in the detection of heavy metals contaminants in food and environment

BAM, PAM, FDA, EPA or other such testing procedures as deemed applicable to our clients needs.

