

# Legacy Business Registry Staff Report

HEARING DATE SEPTEMBER 23, 2019

## ANRESCO LABORATORIES

*Application No.:* LBR-2018-19-035  
*Business Name:* Anresco Laboratories  
*Business Address:* 1375 Van Dyke Avenue  
*District:* District 10  
*Applicant:* Zachary Eisenberg, Vice President  
*Nomination Date:* February 7, 2019  
*Nominated By:* Mayor London N. Breed  
*Staff Contact:* Richard Kurylo  
legacybusiness@sfgov.org

### BUSINESS DESCRIPTION

Anresco Laboratories was founded in 1943 by Dr. Sylvan Eisenberg soon after he received his PhD in Physical Chemistry from Stanford University, and it continues today as a family-owned business with his son and grandchildren. Anresco is an acronym for “analysis, research and consulting.” The first laboratory site was at 693 Minna Street. In the early years, Dr. Eisenberg taught chemistry part-time at local universities while also operating Anresco, but by 1952, Anresco became his full-time occupation. Anresco moved several times over the decades, and it started growing substantially in 1980 after it moved to 1370 Van Dyke Avenue in the Bayview District.

Before the move, Anresco had generated the largest part of its small revenue from nutrient labeling analysis of foods which became a United States Food and Drug Administration (FDA) requirement in 1973. It had become a USDA Accredited meat laboratory. After the move to Van Dyke Avenue, Anresco solicited business from the various meat companies in the neighborhood including Evergood Sausage, Swiss-American Salami, Molinari Salami and others. They also developed an expert capability in testing foods for pesticide and herbicide residues.

As Anresco grew from one large room at 1370 Van Dyke Avenue to utilize nearly the whole 9,400-squarefoot building, it decided it needed to have a more modern, customer friendly facility. The company bought a warehouse at 1375 Van Dyke in 2009 and commenced building a new Anresco laboratory at that site in 2010, which was completed in July 2014. This facility has 13,500 square feet on two floors and meets “state of the art” facility requirements for pharmaceutical and biotechnology testing.

Today, Anresco is one of only two commercial analytical laboratories in the State of California that is ISO 17025 Accredited for all analytical procedures required by the Bureau of Cannabis Control in California.

The business is located on the south side of Van Dyke Avenue between Jennings and Ingalls streets in the Bayview neighborhood.

**CRITERION 1: Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?**



Yes, Anresco Laboratories has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

693 Minna Street from 1943 to 1954 (11 years)  
554 Fulton Street from 1954 to 1968 (14 years)  
381 11th Street from 1968 to 1980 (12 years)  
1370 Van Dyke Avenue from 1980 to 2013 (33 years)  
1375 Van Dyke Avenue from 2013 to Present (6 years)

**CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?**

Yes, Anresco Laboratories has contributed to the history and identity of the Bayview neighborhood and San Francisco.

The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community:

- The property has a Planning Department Historic Resource status code of "C" (No Historic Resource Present) because of it is not age eligible (constructed in 1981).
- David Eisenberg was on the front page of the USA Today business section due to his involvement with the Food Safety Modernization Act. Additionally, the company's work or business has been referenced by a number of news organizations:
  - Huffington Post (glyphosate testing).
  - Environmental Working Group (glyphosate testing).
  - LA Weekly (cannabis testing).
  - The Californian (cannabis testing).
  - San Francisco Magazine (cannabis testing).

**CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?**

Yes, Anresco Laboratories is committed to maintaining the physical features and traditions that define the business.

**HISTORIC PRESERVATION COMMISSION RECOMMENDATION**

The Historic Preservation Commission recommends that Anresco Laboratories qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.

Physical Features or Traditions that Define the Business:

- Food and cannabis laboratory for consumer safety.
- Expertise in microbiology, chemistry, microscopy, and chromatography.





SAN FRANCISCO

## OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO  
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

### **CORE PHYSICAL FEATURE OR TRADITION THAT DEFINES THE BUSINESS**

Following is the core physical feature or tradition that defines the business that would be required for maintenance of the business on the Legacy Business Registry.

- Testing services for food and food-related industries.

### **STAFF RECOMMENDATION**

Staff recommends that the San Francisco Small Business Commission include Anresco Laboratories currently located at 1375 Van Dyke Avenue in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Program Manager  
Legacy Business Program



# Small Business Commission Draft Resolution

HEARING DATE SEPTEMBER 23, 2019

ANRESCO LABORATORIES

LEGACY BUSINESS REGISTRY RESOLUTION NO. \_\_\_\_\_

*Application No.:* LBR-2018-19-035  
*Business Name:* Anresco Laboratories  
*Business Address:* 1375 Van Dyke Avenue  
*District:* District 10  
*Applicant:* Zachary Eisenberg, Vice President  
*Nomination Date:* February 7, 2019  
*Nominated By:* Mayor London N. Breed  
*Staff Contact:* Richard Kurylo  
legacybusiness@sfgov.org

## ADOPTING FINDINGS APPROVING THE LEGACY BUSINESS REGISTRY APPLICATION FOR ANRESCO LABORATORIES, CURRENTLY LOCATED AT 1375 VAN DYKE AVENUE.

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

**WHEREAS**, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included in the Registry, faces a significant risk of displacement; and

**WHEREAS**, the subject business has contributed to the neighborhood's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the physical features and traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on September 23, 2019, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

BE IT RESOLVED that the Small Business Commission hereby includes Anresco Laboratories in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

BE IT FURTHER RESOLVED that the Small Business Commission recommends safeguarding the below listed physical features and traditions at Anresco Laboratories:

Physical Features or Traditions that Define the Business:

- Food and cannabis laboratory for consumer safety.
Expertise in microbiology, chemistry, microscopy, and chromatography.

BE IT FURTHER RESOLVED that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain Anresco Laboratories on the Legacy Business Registry:

- Testing services for food and food-related industries.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on September 23, 2019.

Regina Dick-Endrizzi
Director

RESOLUTION NO. \_\_\_\_\_

- Ayes -
Nays -
Abstained -
Absent -





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO  
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy  
Business  
Registry**

# Application Review Sheet

*Application No.:* LBR-2018-19-035  
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*Nomination Date:* February 7, 2019  
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**CRITERION 1:** Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?  Yes  No

693 Minna Street from 1943 to 1954 (11 years)  
 554 Fulton Street from 1954 to 1968 (14 years)  
 381 11th Street from 1968 to 1980 (12 years)  
 1370 Van Dyke Avenue from 1980 to 2013 (33 years)  
 1375 Van Dyke Avenue from 2013 to Present (6 years)

**CRITERION 2:** Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?  Yes  No

**CRITERION 3:** Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?  Yes  No

**NOTES:** N/A

**DELIVERY DATE TO HPC:** August 19, 2019

Richard Kurylo  
 Program Manager, Legacy Business Program



OFFICE OF THE MAYOR  
SAN FRANCISCO



LONDON N. BREED  
MAYOR

February 7, 2019

Director Regina Dick-Endrizzi  
San Francisco Office of Small Business  
City Hall, Room 110  
1 Dr. Carlton B. Goodlett Place  
San Francisco, CA 94102

Dear Director Regina Dick-Endrizzi,

I am writing to nominate Anresco Labs for inclusion on the Legacy Business Registry.

The purpose of the City's Legacy Business Registry is to recognize that longstanding, community-serving businesses can be valuable cultural assets of the city. Per ordinance, a business must be nominated by the Mayor or a member of the Board of Supervisors to be reviewed, processed and approved by the Small Business Commission as a Legacy Business at a public hearing if it meets the criteria set forth.

Originally founded in 1943, this iconic San Francisco institution has contributed to and strengthened the cultural fabric of the city. Anresco Labs is a food-testing business and has recently expanded to testing cannabis products. Located in the Bayview, this family owned and operated business provides comprehensive analytical testing services to food related industries. The business has contributed to the history and identity of the city and fostered civic engagement and pride.

It is an honor to recognize the legacy and contributions of Anresco Labs to our great city of San Francisco.

Sincerely,

A handwritten signature in blue ink that reads "London Breed".

London N. Breed  
Mayor

# Section One:

**Business / Applicant Information.** Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

<b>NAME OF BUSINESS:</b>		
Anresco Laboratories		
<b>BUSINESS OWNER(S) (identify the person(s) with the highest ownership stake in the business)</b>		
David Eisenberg (majority shareholder)		
<b>CURRENT BUSINESS ADDRESS:</b>		<b>TELEPHONE:</b>
1375 Van Dyke Avenue, San Francisco, CA 94124		((415))822-1100
		<b>EMAIL:</b>
		info@anresco.com
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
www.anresco.com	www.facebook.com/anrescolabs/	www.yelp.com/biz/anresco-laboratories-san-francisco-2

<b>APPLICANT'S NAME</b>	
Zachary Eisenberg	Same as Business
<b>APPLICANT'S TITLE</b>	
Vice President	
<b>APPLICANT'S ADDRESS:</b>	<b>TELEPHONE:</b>
1375 Van Dyke Avenue, San Francisco, CA 94124	[REDACTED]
	<b>EMAIL:</b>
	[REDACTED]

<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>
0001306	014-4775-4

<b>OFFICIAL USE: Completed by OSB Staff</b>	
<b>NAME OF NOMINATOR:</b>	<b>DATE OF NOMINATION:</b>



## Section Two:

### Business Location(s).

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business. If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
693 Minna Street	94104	1943
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	1943-1954	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
554 Fulton Street	94102	Start: 1954
		End: 1968

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
381 11th Street	94103	Start: 1968
		End: 1980

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1370 Van Dyke Avenue	94124	Start: 1980
		End: 2013

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
1375 Van Dyke Avenue	94124	Start: 2013
		End: n/a

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

## Section Three:

### Disclosure Statement.

#### San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified and a business deemed not current in with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for the Business Assistance Grant.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Zachary Eisenberg 7/11/19

Name (Print):

Date:

Signature:

## **ANRESKO LABORATORIES**

### **Section 4: Written Historical Narrative**

#### **CRITERION 1**

**a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.**

Anresco Laboratories (“Anresco Labs” or “Anresco”) was founded in 1943 by Dr. Sylvan Eisenberg soon after he received his PhD in Physical Chemistry from Stanford University. He had come to California from New York City in 1936 to work for Lactol Corporation, a small bakery additive business owned by Mr. Paige Maillard of the famous Maillard family of San Francisco.

At age 23, Dr. Eisenberg had been hired to be Technical Services Manager and Laboratory Director for the company. In this capacity, he travelled throughout the western United States and had become friends with Mr. Otto Richter, President of Richter Baking Company, based in San Antonio, Texas with branch bakeries in Texarkana, Texas and Corpus Christie, Texas.

Lactol Corporation ceased business after the first major Food and Drug Laws came into effect in 1938. Mr. Richter wanted Dr. Eisenberg to provide the same support services he had provided while with Lactol. Dr. Eisenberg told Otto he would not move to San Antonio, but if Otto would send samples to San Francisco, he would purchase the lab assets from Paige Maillard and analyze the samples in San Francisco. Otto agreed. Dr. Eisenberg borrowed \$1,500 from his wife, the former Elenore de Hees, and was in business. He needed a name. He decided on Anresco, an acronym for analysis, research and consulting. He took out a fictitious business license at San Francisco City Hall and rented space at 693 Minna Street.

The early years were very difficult. Dr. Eisenberg taught chemistry part-time at the University of Santa Clara and then at the University of San Francisco while also operating Anresco. He had one full-time employee, and his wife handled the bookkeeping. He never paid any income taxes because there was never income. The business slowly grew. By about 1952, he gave up teaching, and Anresco became his full-time occupation.

Anresco moved several times over the decades. In 1954, the business moved to 554 Fulton Street, and in 1968 it moved to 381 11<sup>th</sup> Street. Anresco started growing in 1980 after it moved to 1370 Van Dyke Avenue in the Bayview District, also known in past years as “Butchertown.”

Before the move, Anresco had generated the largest part of its small revenue from nutrient labeling analysis of foods which became a United States Food and Drug Administration (FDA) requirement in 1973. It had become, however, a USDA Accredited meat laboratory. After the move to Van Dyke Avenue, Anresco solicited business from the various meat companies in the neighborhood including Evergood Sausage, Swiss-American Salami, Molinari Salami and others. The business grew from one full-time analytical chemist to having two and then three.

Dr. Eisenberg always felt at a terrible disadvantage working by himself. To share and discuss ideas, he became active in various trade associations including the American Society of Cereal Chemists (ACS). At a planning lunch at Maisson Paul's restaurant in San Francisco in early 1954 for an ACS technical symposium to be held at Fresno, California, the group was discussing topics for the symposium. One animal feed manufacturer suggested discussing "quick tests" for animal drugs added to feeds. These could be toxic if they reached the wrong species or lead to drug residues in meat or poultry if they were fed in "finisher feed" immediately before an animal was slaughtered. More than 70 drugs were then in use, and they could spend a week talking about various chemical "quick tests," but they only had two hours available. He suggested they discuss instead "simple and easy to detect tracers that could be used to code the drug in feeds." The feed manufacturer asked him if he knew of an expert on the subject. He advised he did not. The group then advised that he give the talk. The idea for Microtracers® was born.

Like many startups, the Microtracer business survived but did not really prosper. Dr. Eisenberg kept it alive by subsidies from the little income he earned from Anresco. By 1973, gross revenues for Anresco were less than \$50,000 for the year and gross revenues for Micro-Tracers, Inc. were also less than \$50,000 for a total of less than \$100,000. The companies together employed Dr. Eisenberg, one full-time chemist and one secretary. On July 1, 1974, he hired his second son David Eisenberg with the approval of the Micro-Tracers' Board of Directors to develop a Market Research Study and to try to develop new business for Microtracers. David was successful and in time came to run the operations of both companies.

Today, Anresco, Inc. and Micro-Tracers, Inc. operate under joint management though they are totally different businesses with different challenges and opportunities.

As Anresco grew from one large room at 1370 Van Dyke Avenue to utilize nearly the whole 9,400-square-foot building, it decided it needed to have a more modern, customer friendly facility. The Micro-Tracers manufacturing had grown and was moved to 1365 Van Dyke Avenue in 1998. Micro-Tracers then bought a practically empty warehouse at 1375 Van Dyke in 2009 and commenced building a new Anresco laboratory at that site in 2010 which was completed in July 2014. This facility has 13,500 square feet on two floors and meets "state of the art" facility requirements for pharmaceutical and biotechnology testing.

There are many other areas for future growth and making the world a better place. All from an original investment of \$1,500.

**b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?**

Not applicable.

**c. Is the business a family-owned business? If so, give the generational history of the business.**

The business is a family-owned business. Sylvan Eisenberg founded the business in 1943. His son, David Eisenberg, began working for the company on July 1, 1974. David's two children, Zachary and Amanda, became involved full-time in the business, Zachary in 2011 and Amanda in 2015. When Zachary was age 12 and Amanda age 8, both started volunteering half of each summer at Anresco Labs. They were both paid, Amanda starting at \$1/hour. Zachary started working at Anresco Laboratories after he graduated from University of California San Diego in 2011. He worked 2 years, then attended the University of Michigan where he earned his MBA. He then returned to the company in August 2015 and is now Chief Operating Officer of both Anresco and Micro-Tracers. Amanda worked for the companies after she graduated from University of California at Riverside starting in February 2015 and is currently on sabbatical living in Berlin, Germany.

**d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.**

The ownership history of Anresco Laboratories is as follows:

1943 to 2013: Sylvan Eisenberg

2013 to Present: David Eisenberg

**e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Documentation of the existence of the business verifying it has been in operation for 30+ years is provided in this Legacy Business Registry application.

**f. Note any other special features of the business location, such as, if the property associated with the business is listed on a local, state, or federal historic resources registry.**

The historic resource status of the building at 1375 Van Dyke Avenue is classified by the Planning Department as Category C, No Historic Resource Present / Not Age Eligible, with regard to the California Environmental Quality Act.

## **CRITERION 2**

**a. Describe the business's contribution to the history and/or identity of the neighborhood, community or San Francisco.**

Anresco Laboratories has contributed to the history and identity of the Bayview neighborhood and San Francisco. When Anresco first moved to the Bayview it was called the "Meatpacking District." It provided and still provides crucial analytical services to food manufacturers in the neighborhood.

Anresco Laboratories has a rich history in San Francisco. In 1981, Tung Yung Trading Corporation, a small seafood importer, needed an analytical laboratory to perform analyses to meet U.S. FDA import requirements. They had had an argument with Curtis & Tompkins (founded in 1878 and in 1981 handled most import testing into the Bay Area), and needed a new laboratory to service their needs. A San Francisco-based FDA employee referred Tung Yung Trading to Anresco Labs, and Anresco entered the import testing market. Today, Anresco is one of four commercial laboratories that account for 80% of FDA regulated import sampling and testing for the entire United States. The FDA flags high risk foods imported into the United States and importers then contract Anresco to take samples at their warehouses across the country and ship them to San Francisco for analysis. Many employees at the FDA believe Anresco to be the finest private laboratory in the country for such sampling and testing. This activity led Anresco to play a major role with the American Council of Independent Laboratories (ACIL) where David Eisenberg has been a member of the Executive Committee of the Food Sciences Section for many years and where his son, Zachary Eisenberg (VP), is now Co-Chairman of its "Cannabis Working Group."

In 1986, the Center for Safety in the Public Interest, founded by Ralph Nader, suggested Anresco contact Scientific Certification Services (SCS), a new venture with little capital that was trying to make a business of testing fruits and vegetables for pesticide residues for supermarket chains and growers. Over a period of years, Anresco became the primary testing lab for SCS, and this led to other major customers including Earth's Best Babyfoods, manufacturers of organic baby food. Anresco developed an expert capability in testing foods for pesticide and herbicide residues. Today, Anresco is one of the finest commercial laboratories in the world for such testing -- glyphosate (aka Roundup) being a current issue of public interest. For many years, other commercial laboratories have sent their more challenging samples to Anresco for analysis.

While Anresco expected pharmaceutical and biotechnology testing to become a major focus for its further growth, another opportunity developed instead. David Eisenberg's two children, Zachary and Amanda, both felt Anresco had opportunities in testing cannabis and cannabis products for potency, contaminants and other analyses. Anresco had worked on method development for several years and started commercial cannabis testing in January 2016. That part of the business has grown rapidly, in no small part because of the expertise it has developed in food testing. Today, Anresco is one of only two commercial analytical laboratories in the State of California that is ISO 17025 Accredited for all analytical procedures required by the Bureau of Cannabis Control in California. Anresco has acquired and is building a second laboratory near Los Angeles to focus on both food and cannabis testing for the Southern California market. Anresco also has hopes and expectations to license its technology for use in other states and countries.

**b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?**

In 1998, the FDA determined that one of its senior import officers in San Francisco had been receiving bribes to clear imported Asian foods that failed to meet FDA standards. FDA worked with U.S. Customs to implement "Operation Bad Apple." They jointly stopped and detained all

food imports arriving at the Ports of Oakland and San Francisco for one month. FDA found many shipments did not properly declare the contents in each container and many other errors designed to bypass FDA review. The Operation severely disrupted the import community. The Port of Oakland took the lead in arranging a series of meetings to review complaints that FDA enforcement was far more severe in the Bay Area than in the LA/Long Beach import ports.

The Oriental Food Association became actively involved, and David Eisenberg drafted a letter to U.S. Senator Barbara Boxer advising the likelihood that a frozen shrimp import being sampled and analyzed by FDA's own laboratories was 100 times greater in the Bay Area than in the LA area. The FDA responded by advising the likelihood was only 10 times greater in the Bay Area. Senator Boxer advised the likelihood should be the same, and in the end the FDA agreed and commenced sending samples it took in LA, where their lab was overworked, to San Francisco, where their lab had excess capacity to achieve even regulatory enforcement.

This led to David Eisenberg becoming a Member of the Board of Directors of the Oriental Food Association (the only non-Asian member), being featured in a worldwide issue of USA Today and testifying before Congress on inefficiencies and suggestions for improvements to FDA operations, some of which were included in the Food Safety Modernization Act of 2010.

**c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?**

David Eisenberg was on the front page of the USA Today business section due to his involvement with the Food Safety Modernization Act. Additionally, our work or business has been referenced by a number of news organizations:

- [Huffington Post](#) (glyphosate testing)
- [Environmental Working Group](#) (glyphosate testing)
- [LA Weekly](#) (cannabis testing)
- [The Californian](#) (cannabis testing)
- [San Francisco Magazine](#) (cannabis testing)

**d. Is the business associated with a significant or historical person?**

Dr. Sylvan Eisenberg may not be a historic figure per say, but he played a significant role in 'increasing the stock and store of human knowledge.' He was one of the first individuals to discover the combination of sodium chloride in conjunction with low level direct current could be used as a means of generating chlorine and killing bacteria (a technology used all over the world in swimming pools). He was also involved in the commercialization of the lava lamp and a variety of other interesting projects.

**e. How does the business demonstrate its commitment to the community?**

While Anresco's focus must be in serving the needs of its customers, and also its employees and suppliers, it has been involved in community issues. Anresco has been a financial supporter of the Blue Dolphin Swim Team at Martin Luther King Jr. Pool. David Eisenberg has been active in BRITE (Bayview Residents Improving Their Environment) and was also a Board Member of a

related business organization, unfortunately no longer functioning. Anresco performs analyses for Bayview meat businesses, including for its good neighbor Evergood Sausage Company, and acts as a critically beneficial resource for its food manufacturer and import customers. The company employs Bayview residents primarily as manufacturing staff but also in Research and Development and in office positions.

**f. Provide a description of the community the business serves.**

Anresco serves a variety of different business segments: food importers who have products detained by the FDA; food manufacturers who require nutritional labels and shelf life data for their products; NGOs and certifying agencies testing for contaminants in produce and consumer goods; cannabis cultivators/manufacturers/distributors who are trying to comply with BCC regulations, and more. The majority of the company's business is derived from customers in the greater Bay Area, though there are a number of customers within San Francisco and specifically in the Bayview. Anresco also receives food samples from across the United States and sometimes internationally.

FDA Import Detention Testing

Most imported foods fall under the regulatory purview of the FDA. Established in 1974, the FDA's Detention Without Physical Examination (DWPE) program automatically detains and prevents the sale of items it deems high-risk. Examples of contaminants of concern include antibiotics in seafood, filth in spices, melamine in cookies, salmonella on produce and more. Since 1981, Anresco Laboratories has offered DWPE sampling and analytical services to the import industry and accounts for about 15-20% of the import testing market.

Agriculture

Anresco Laboratories has been a pioneer in the field of pesticide residue testing for the agriculture industry. Over 25 years ago Anresco partnered with Nutriclean, now SCS (Scientific Certification Systems), to develop one of the first programs in the world to certify produce as "pesticide residue free," with far more extensive and stringent testing requirements than of today's organics programs. Anresco works with a number of growers to ensure pesticides are used in a safe and appropriate manner. Anresco also provides comprehensive microbial and chemical testing services to ensure products are free of contaminants and companies are protected from frivolous lawsuits.

Pet Food

Under the Federal Food, Drug, and Cosmetic Act (FFDCA) of 1938, the FDA's Center for Veterinary Medicine (CVM) has the authority to ensure that all domestically sold animal foods are unadulterated and truthfully labeled. Additionally, many states (including California) have adopted further regulatory standards established by The Association of American Feed Control Officials (AAFCO) to promote uniform labeling requirements. Anresco Laboratories routinely works with animal food manufacturers to establish testing programs to screen products for unwanted pathogens and to ensure FDA compliance. Additionally, Anresco regularly performs a



Guaranteed Analysis for canine, feline and other pet food products to generate a product label compliant with AAFCO specifications.

### Pharmaceutical

Anresco Laboratories offers a broad range of analytical capabilities for pharmaceutical manufacturers and their raw material suppliers. To ensure consistent drug quality, Anresco can determine if materials meet applicable identity, strength, quality, and purity standards in conformance with United States Pharmacopoeia (USP) and Food Chemical Codex (FCC) guidelines. Anresco is an FDA registered, DEA registered and ISO 17025 accredited laboratory.

### Cannabis

Anresco Laboratories first started performing commercial cannabis testing in January of 2016. It was the official testing laboratory of one of the Hempcon festivals held at the Cow Palace, where it detected failing rates of pesticides and other contaminants in over 85% of the products tested. When state regulations for cannabis were being drafted in 2017, Anresco relayed its findings to the Bureau of Cannabis Control (BCC). This was invaluable to the Bureau as Anresco was testing for a variety of pesticides not included in the multi-residue analyses of other cannabis laboratories. California now has perhaps the most comprehensive pesticide testing standards for cannabis of any state or country in the world.

Anresco Laboratories now works routinely with cannabis cultivators, manufacturers and distributors within the State of California to assure their products comply with BCC requirements for purity and safety. Many of these companies are also located in the Bayview. Anresco also work with hemp cultivators and manufacturers across the country as these samples can be shipped via mail.

### **g. Is the business associated with a culturally significant building/structure/site/object/interior?**

No applicable.

### **h. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?**

From a customer perspective, if Anresco were to close, it would be a major loss for local food importers, food manufacturers and cannabis businesses. Anresco is the only major food or cannabis analytical laboratory still located within the confines of San Francisco. The rest have closed, moved elsewhere or been bought out by larger laboratories.

There would of course be a loss from an employee perspective as well. Anresco currently employs about 70 people, many of whom have very specialized degrees, skills, and experiences that might not be easily transferable elsewhere. Additionally, Anresco has served as the first career stop for many new graduates in the sciences (e.g. microbiology, chemistry) prior to

attending graduate school or working in biotech or other science related fields. So, future science graduates would lose out as well if the company were to close.

### **CRITERION 3**

#### **a. Describe the business and the essential features that define its character.**

Anresco is primarily a food and cannabis laboratory, testing for pathogens, contaminants, nutritional content and more so that the products are accurately labeled and safe to consume. Anresco operates branch offices in Los Angeles, New York and Fort Lauderdale. Anresco's scientists have comprehensive skills in the fields of microbiology, chemistry, microscopy and chromatography. The business performs a wide variety of services, including chemistry, nutritional food label analysis, food shelf life testing, food microbiology testing, microscopic analysis, pesticide residue testing and sampling.

#### **b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)**

Anresco is committed to living by its mission statement: "Anresco Laboratories is dedicated to providing the highest quality analytical data that meets the needs of our clients and is defensible, ethical, accurate, and independent. Our commitment is supported by effective quality systems, current technology, technical expertise, and efficient customer service."

#### **c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).**

Anresco moved into a brand new facility in 2013, so physically it appears far different than it did before. However, within the building there is various antique laboratory equipment on display – some dating back to the 1930s – from when Dr. Eisenberg bought the assets of a closing lab to start the company.

#### **d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Not applicable. The business is still owned by the same family.



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since 1943  
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MICRO TRACERS  
BLOC 2

1275 VAN DYKE  
ENTRANCE





# anresco

LABORATORIES

since 1943

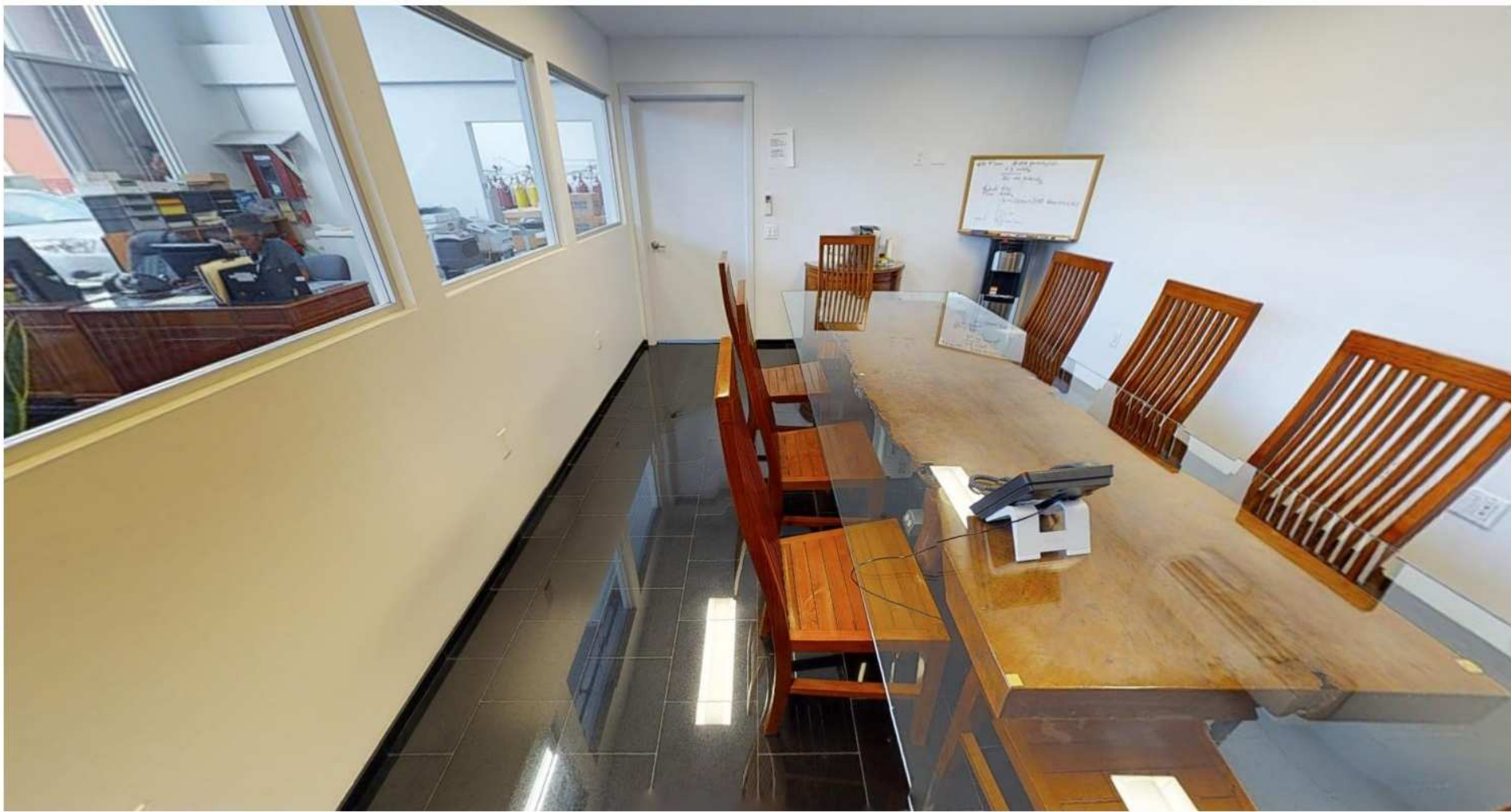
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1375 VAN DYKE

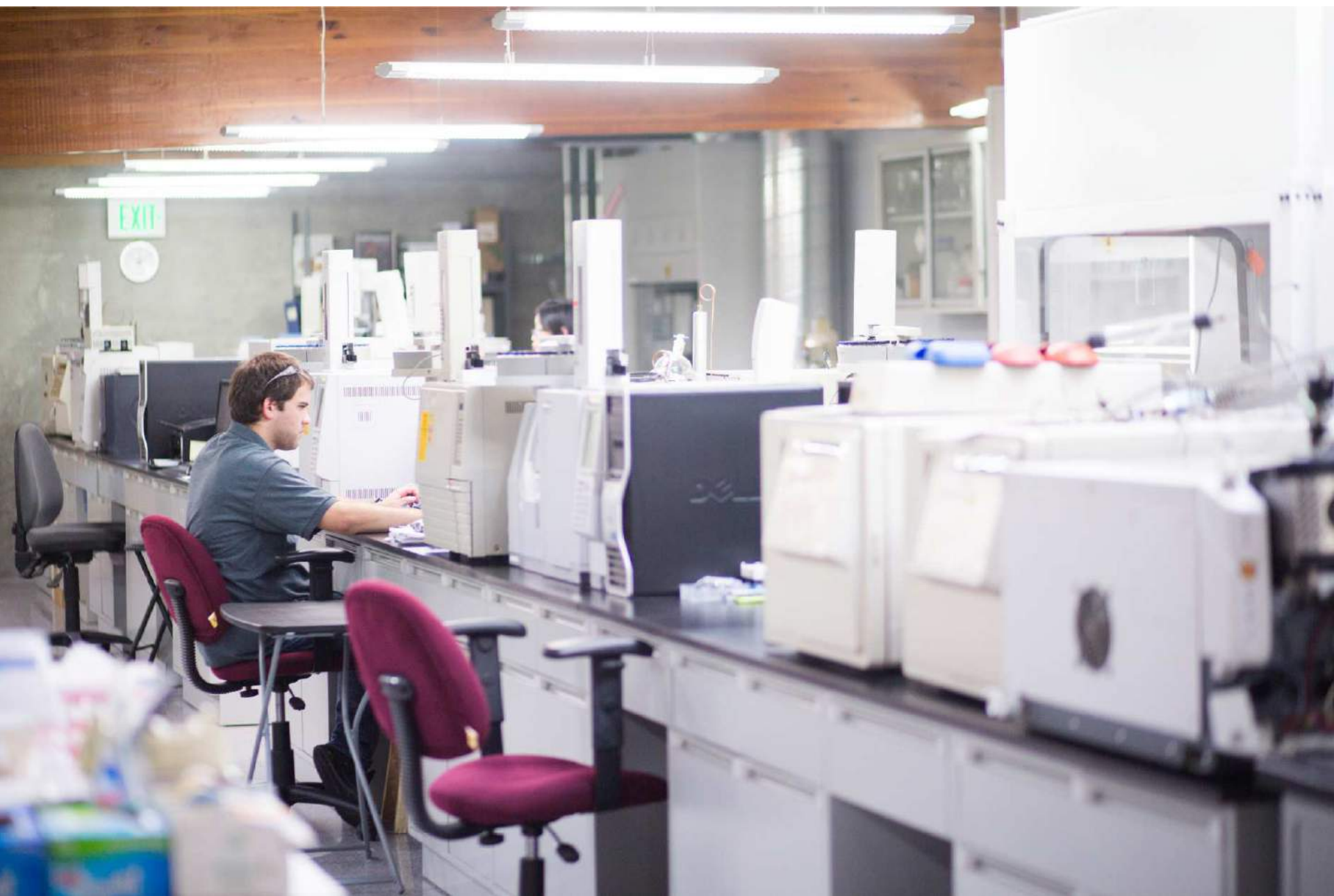
ENTRANCE

























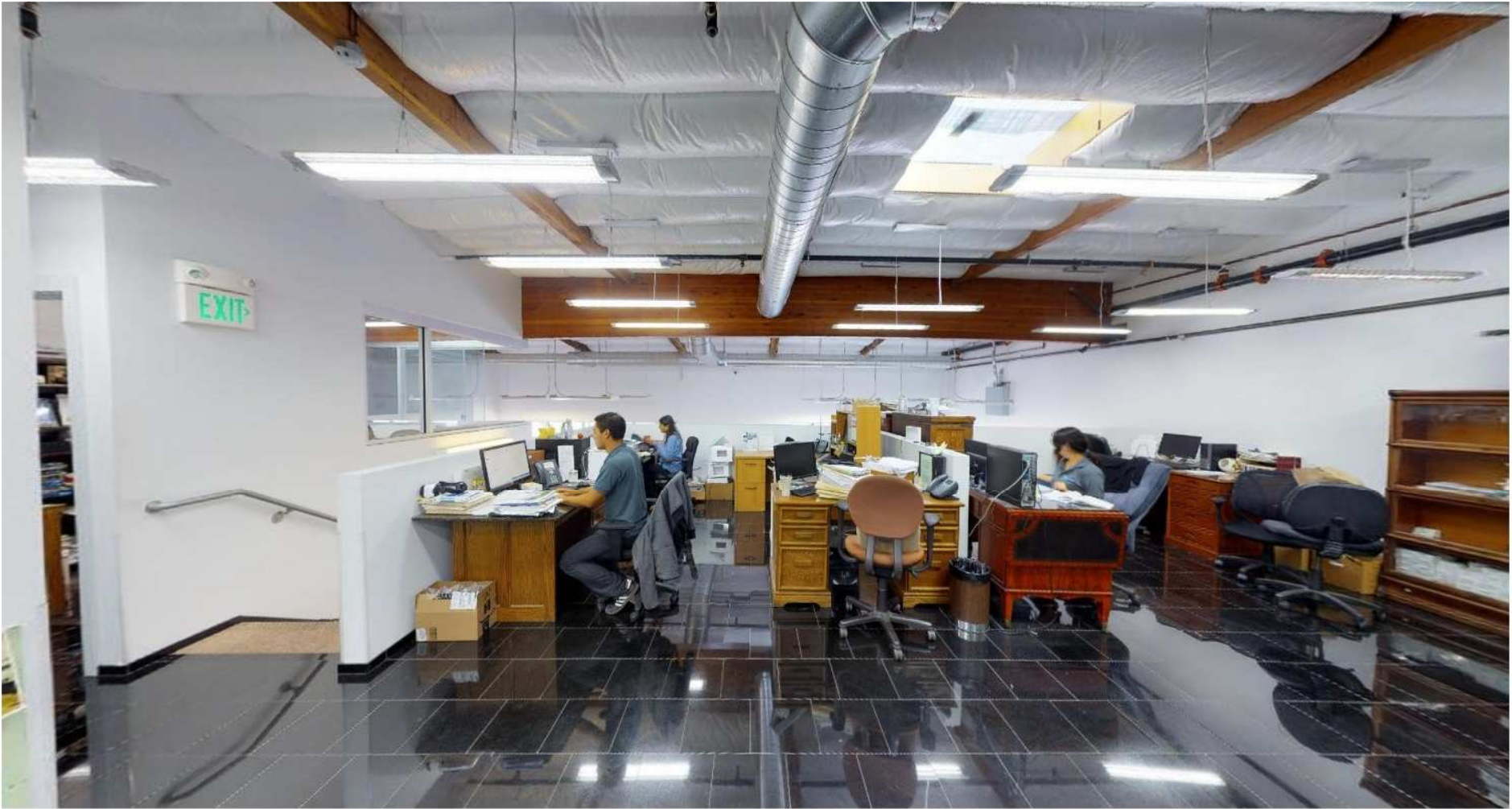












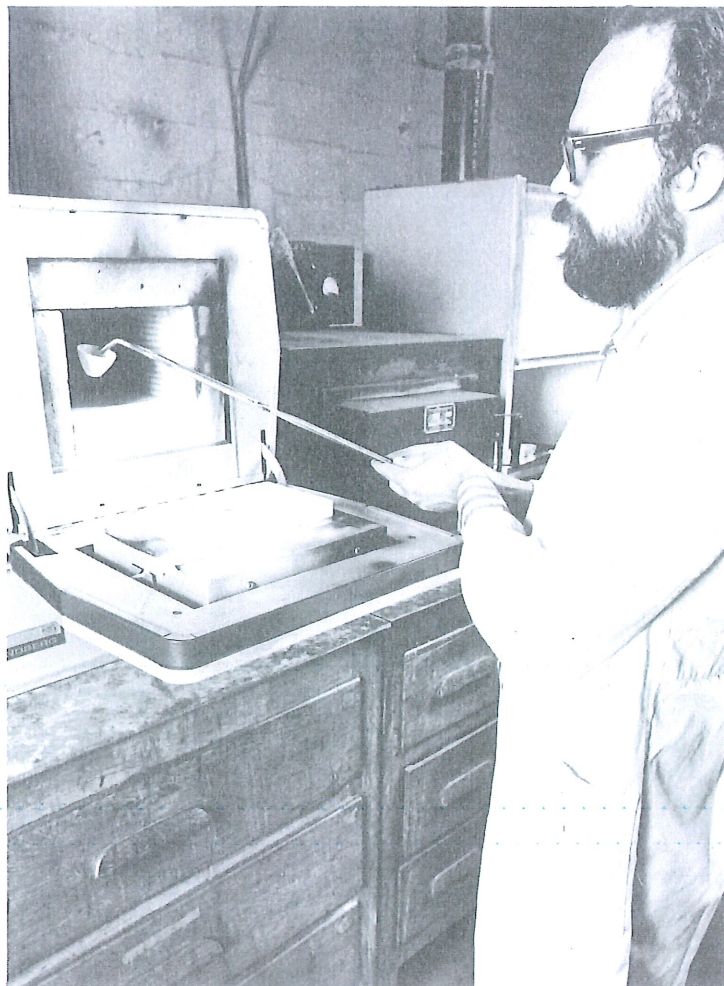






UNIVERSITY OF SAN FRANCISCO

**ANRESKO** — the Analysis Research Company — is a small chemical laboratory providing laboratory and consulting services primarily to the food and related industries. ANRESKO welcomes routine analytical work, and is particularly able to provide expert technical consulting and to perform difficult and unusual analyses accurately and reliably.



Chemist at precision furnace

## ROUTINE ANALYSES

**ANRESKO** performs the following food analyses routinely:

- nutritional analyses, including sampling and label recommendation
- trace analyses for heavy metals, including arsenic, mercury, selenium, cadmium, lead and tin
- meat analyses, including moisture, protein, fat, salt, nitrites and nitrates
- flour analyses, including moisture, protein, ash, baking and fermentation tests

**ANRESKO** participates regularly in check sample programs involving these analyses, and obtains consistently good results in this collaborative work.

Laboratory procedures include the routine use of blank samples (samples known to contain no vitamin or element), standard additions (addition of a known quantity of a vitamin or element to an unknown sample) and standards (samples known to contain a specific quantity of a vitamin or element). Replicate analyses are performed where necessary or specified to resolve analytical or sampling inconsistencies prior to issuing of reports.

Reports are generally issued within two weeks of sample receipt, although 24-48 hour service may be available routinely or as a special service.

Charges are based upon time and instrumentation requirements, and generally are competitive with those of other leading independent laboratories.

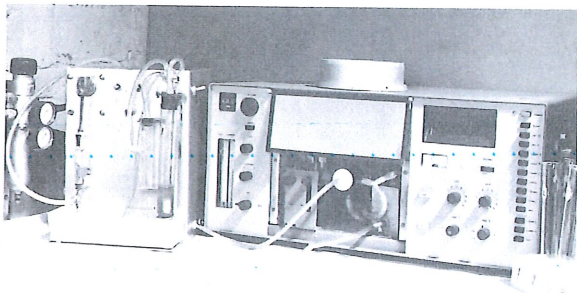
## NON-ROUTINE EXPERTISE

**ANRESKO** provides research and consulting services to meet the specific needs of clients. Non-routine services include:

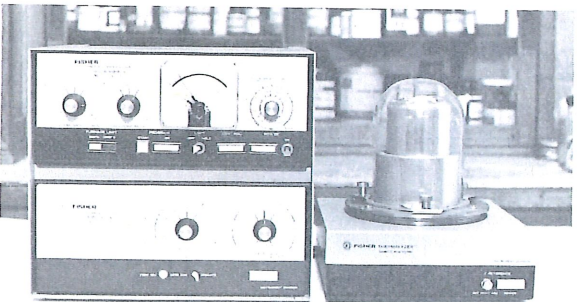
- Forensic consulting — exploration of causes and effects, court testimony as expert witness
- Inventory analysis — confirmation of identity and quality of oils, foods or other commodities
- Process and product development
- Development of quality assurance programs

**ANRESKO** also manufactures custom vacuum ovens [ Ref. J AOAC 44, 798-800 (1961)] and peripheral atomic absorption equipment.

Precision furnaces, combustion tube furnace, ovens, vacuum oven, Kjeldahl nitrogen and soxlet fat extraction equipment are in general use.



Atomic absorption spectrophotometer with **ANRESKO** automatic injection system used in determining arsenic, selenium, mercury and tin in the parts per billion range.



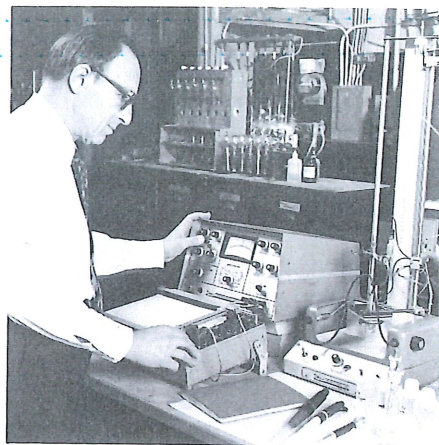
Quantitative differential thermal analysis used in "finger-printing" materials having characteristic transition and decomposition temperatures.

## INSTRUMENTATION

**ANRESKO** routinely makes use of the following instruments:

- Atomic absorption spectrophotometer — Pulse polarograph
- Fluorometer — Spectrophotometer
- Flame Photometer — Differential thermal analyzer

Differential pulse polarography and anodic stripping used in determining lead, cadmium, copper and other elements — in the parts per billion range.







Sylvan Eisenberg, Ph.D. (A.B., M.A. University of Pennsylvania, Ph.D. Stanford University) founded ANRESCO in 1944 and has remained its Director continuously since. Dr. Eisenberg directs all laboratory and consulting work, and reviews nearly all reports before they are issued.

Dr. Eisenberg is an expert in baking technology and food dehydration. As a technical consultant, he has testified in more than 100 legal cases. He has been awarded five patents with several more pending and has published extensively in learned journals. He is a registered Chemical Engineer and Corrosion Engineer (California).

**Company or Staff Membership:**

American Council of Independent Laboratories, American Chemical Society, American Society for Testing and Materials, Institute of Food Technologists, National Society of Professional Engineers, American Association of Cereal Chemists, American Society of Bakery Engineers, American Feed Manufacturers Association (Associate), California Grain and Feed Association

For further information or to discuss specific requirements, please contact us at:

# ANRESCO

**NEW ADDRESS:**  
1370 VAN DYKE AVENUE  
SAN FRANCISCO, CA 94124  
TEL: (415) 822-1100

381 Eleventh Street San Francisco, California 94103  
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Carey Gillam, Contributor

I am a veteran journalist and research director for U.S. Right to Know, a non-profit consumer education group.

# Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods

11/14/2016 10:36 am ET | Updated Dec 06, 2017



Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods





Independent testing on an array of popular American food products found many samples contained residue levels of the weed killer called glyphosate, leading the nonprofit organization behind the testing to call for corporate and regulatory action to address consumer safety concerns.

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Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods



The herbicide residues were found in cookies, crackers, popular cold cereals and chips commonly consumed by children and adults, according to [Food Democracy Now](#) and the group's "[Detox Project](#)," which arranged for the testing at the [San Francisco-based Anresco lab](#). Anresco uses liquid chromatography tandem mass spectrometry (LC-MS/MS), a method widely considered by the scientific community and regulators as the most reliable for analyzing glyphosate residues. The groups [issued a report Monday](#) that details the findings.

The announcement of the private tests comes as the Food and Drug Administration (FDA) is struggling with its own efforts to analyze how much of the herbicide residues might be present in certain foods. Though the FDA routinely tests foods for other pesticide residues, it never tested for glyphosate until this year. The testing for glyphosate residues [was recently suspended](#), however. Glyphosate is under particular scrutiny now because last year the World Health Organization's International Agency for Research on Cancer (IARC) classified it as a [probable human carcinogen](#). Glyphosate is the world's most widely used herbicide and is the key ingredient in Monsanto Co.'s branded Roundup, as well as in hundreds of other products. The Environmental Protection Agency is now finalizing a risk assessment for glyphosate to determine if future use should be limited.

The tests conducted by Anresco were done on 29 foods commonly found on grocery store shelves. Glyphosate residues were found in General Mills' Cheerios at 1,125.3 parts per billion (ppb), in Kashi soft-baked oatmeal dark chocolate cookies at 275.57 ppb, and in Ritz Crackers at 270.24 ppb, according to the report. Different levels were found in Kellogg's Special K cereal, Triscuit Crackers and several other products. The report noted that for some of the findings, the amounts were "rough estimates at best and may not represent an accurate representation of the sample." The food companies did not respond to a request for comment.

The EPA sets a "maximum residue limit" (MRL), also known as a tolerance, for pesticide residues on food commodities, like corn and soybeans. [MRLs for glyphosate](#) vary depending upon the commodity. Finished food products like those tested at Anresco might contain ingredients from many different commodities.



The nonprofit behind the report said that concerns about glyphosate comes as research shows that Roundup can cause liver and kidney damage in rats at only 0.05 ppb, and additional studies have found that levels as low as 10 ppb can have toxic effects on the livers of fish. The groups criticized U.S. regulators for setting an acceptable daily intake (ADI) at for glyphosate at much higher levels than other countries consider safe. The United States has set the ADI for glyphosate at 1.75 milligrams per kilogram of bodyweight per day (mg/kg/bw/day) while the European Union has set it at 0.3, for instance. The EPA is supposed to set an ADI from all food and water sources that is at least 100 times lower than levels that have been demonstrated to cause no effect in animal testing. But critics assert that the EPA's analyses have been unduly influenced by the agrichemical industry.

The groups said that the federal government should conduct an investigation into the “harmful effects of glyphosate on human health and the environment,” and the relationships between regulators and the agrichemical industry that has long touted the safety of glyphosate.

Monsanto has said repeatedly that there are no legitimate safety concerns regarding glyphosate when it is used as intended, and that toxicological studies in animals have demonstrated that glyphosate does not cause cancer, birth defects, DNA damage, nervous system effects, immune system effects, endocrine disruption or reproductive problems. The company, which has been reaping roughly \$5 billion a year from glyphosate-based products, says any glyphosate residues in food are too minimal to be harmful.

Both the U.S. Department of Agriculture and the FDA have echoed Monsanto's reassurances in the past, citing the chemical's proven safety as justification for not including glyphosate residue testing in annual programs that test thousands of food products each year for hundreds of different types of pesticides. But the lack of routine government monitoring has made it impossible for consumers or regulators to determine what levels of glyphosate are present in foods, and questions about the chemical's safety persist.



corn, soybeans, sugar beets, and canola. Glyphosate is also sprayed directly on many types of conventional crops ahead of harvest, including wheat, oats and barley. In all, glyphosate is used in some fashion in the production of [at least 70 food crops](#), according [to the EPA](#), including a range of fruits, nuts and veggies. Even spinach growers use glyphosate. In the report issued Monday, the groups call for a permanent ban on the use of glyphosate as a pre-harvest drying agent because of the residue levels.

A recent analysis done by a senior FDA chemist found glyphosate residues in [several types of oatmeal](#) products, including baby food, and in [several honey samples](#). The glyphosate residues found in honey were higher than allowed in the European Union.



**BEFORE YOU GO**

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Tests Show Monsanto Weed Killer in Cheerios, Other Popular Foods



# Is Your Cannabis Testing Lab Fully Accredited? It Matters.



(this article was published in [Beard Bros Pharms](#) on April 10th, 2019)

Once viewed merely as a marketing tool by many in the cannabis game, third party lab testing has now become an essential part of the marketplace as new research into the plant is revealing the potential health risks that could come along with cutting corners during the cultivation or manufacturing processes.

Here in California, the state regulatory agencies mandate that all cannabis products be tested not only for potency but also for a wide range of impurities or contaminants including everything from microscopic mold, to unhealthy heavy metals from poor soil or questionable nutrients and pesticides,

facility.



**BUREAU OF CANNABIS CONTROL**  
CALIFORNIA

ALL CANNABIS HARVESTED ON OR AFTER 1/1/2018 AND ALL CANNABIS PRODUCTS MANUFACTURED ON OR AFTER 1/1/2018, SHALL BE TESTED ACCORDING TO TITLE 16 OF THE CALIFORNIA CODE OF REGULATION: SECTION 5715, AND THE REGULATIONS THAT FOLLOW.

PHASE-IN OF REQUIRED LABORATORY TESTING	INHALABLE CANNABIS	INHALABLE CANNABIS PRODUCTS	OTHER CANNABIS PRODUCTS
<b>JANUARY 1, 2018</b>			
Cannabinoids Testing	✓	✓	✓
Molsture Content Testing	✓		
Category II Residual Solvents and Processing Chemicals Testing		✓	✓
Category I Residual Pesticides Testing	✓	✓	✓
Microbial Impurities Testing (A. fumigatus, A. flavus, A. niger, A. terreus)	✓	✓	
Microbial Impurities Testing (Escherichia coli and Salmonella spp.)	✓	✓	✓
Homogeneity Testing of Edible Cannabis Products			✓
<b>JULY 1, 2018</b>			
Category I Residual Solvents and Processing Chemicals Testing		✓	✓
Category II Residual Pesticides Testing	✓	✓	✓
Foreign Material Testing	✓	✓	✓
<b>DECEMBER 31, 2018</b>			
Terpenoids Testing	✓	✓	✓
Mycotoxins Testing	✓	✓	✓
Heavy Metals Testing	✓	✓	✓
Water Activity Testing of Solid or Semi-Solid Edibles	✓		✓



**Bureau of Cannabis Control**  
1625 North Market Boulevard, Suite 202-S  
Sacramento, CA 95834  
(800) 952-5210

For the latest updates, follow the Bureau on social media



PDE\_17-261

According to public records shared by the California Bureau of Cannabis Control (BCC), there are 49 active cannabis testing labs licensed by the state. But of those 49, we could only find two that have completed the arduous process of earning accreditation in every facet of the tests they offer – [CannaSafe Analytics](#) in Van Nuys, and [Anresco Laboratories](#) in LA.





**PERRY JOHNSON LABORATORY  
ACCREDITATION, INC.**

*Certificate of Accreditation*

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

**Consumer Safety Analytics, LLC AKA CannaSafe**  
7027 Hayvenhurst Avenue, Van Nuys, CA 91406

*(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):

**Chemical, Microbiological, and Non-Destructive 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/Operations Manager

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

<i>Initial Accreditation Date:</i>	<i>Issue Date:</i>	<i>Expiration Date:</i>
June 18, 2018	June 18, 2018	October 31, 2020

<i>Accreditation No.:</i>	<i>Certificate No.:</i>
73853	L18-280

*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)*

These two labs have the ability to test for **all analytes and contaminants as required by the state**. They both boast ISO 17025 accreditation that extends across their entire offering of testing services.

The state will eventually require all licensed testing facilities to achieve these high standards, but for now the lab testing aspect of the California cannabis supply chain carries a lot of power without much accountability.

## SETTING A NEW STANDARD

regulation over where they get their testing equipment or even how they choose to use it. In many cases, testing equipment manufacturers (often with zero experience testing cannabis) are training untested lab staff on how to use the instruments they just bought.

Considering that a failed lab test could result in entire batches of cannabis and related products being destroyed before ever getting to market, or that a faulty lab test could lead to people getting sick, it is more important than ever for everyone from the growers to the consumers to hold cannabis testing labs to the higher standards being set by Anresco and CannaSafe.

We caught up to Zach Eisenberg over at Anresco and asked him for his thoughts on the subject.

Echoing our concerns about SOP's and variability between results from two different labs testing the same exact batch of buds, Eisenberg told us, "First off, there are no standards for many of the analyses that laboratories are asked to perform. Organizations like ASTM, AOAC, and USP have formed committees to develop consensus standards, but it may be years before they are finalized and available. In lieu of these, laboratories have had to develop proprietary methods and/or defer to publicly available methods that may or may not be fit for use."

He also mentioned the variation in equipment being used. Just like with any form of technology, there are high end, high quality instruments with incredibly accurate sensitivity settings, and then there's the cheaper version. Currently, the state isn't differentiating between the two. It is up to the lab itself to lay out the dough to ensure the necessary accuracy and consistency that only state-of-the-art gear can deliver.

During a recent tour at CannaSafe, for example, we saw one small room alone containing over \$2,000,000 worth of liquid chromatograph mass spectrometers and associated gear. But these instruments don't run themselves, as Eisenberg over at Anresco can attest to.

"There is a human element to what we do. It may take an analyst years to become expert at just a single analysis – not just to learn the method but also to maintain the instrument, troubleshoot issues, recognize the possibility of false positives or negatives, and more," he explained, adding, "For that reason laboratories are difficult businesses to scale and those that try to grow too quickly or without experienced analysts or procedures in place will have quality issues."

We have outlined some prime examples of these quality issues [in past reporting on the topic.](#)

At the end of the day, the whole point of third party lab testing is quality control and even the most well-equipped, well-staffed labs in the industry have to deal with variables often overlooked by even seasoned cannabis producers.

Accredited labs with comprehensive SOP's go to great lengths to establish homogeneity across the samples they test. But the vast majority of licensed growers and manufacturers are operating on slim or upside down margins these days and, as a result, tend to submit the absolute minimum quantity required to their testing lab. To create a 5 gram sample that is supposed to accurately represent every calyx and pistil in a 10 pound batch is nearly impossible.

Another often misunderstood factor that absolutely impacts homogeneity and consistent test results is the age and condition of the material being tested.

Anyone who has ever grown cannabis has watched the heads of their trichomes gradually merge from crystal clear to an opaque amber hue as the plant ages. Many use this observation to determine the ideal harvest time on specific strains.





*(Photo courtesy of CannaSafe Analytics)*

Eisenberg sums it up smartly, saying, “The cannabinoid profile of any type of product is going to change over time and the speed of that change will be affected by environmental conditions. So, a potency result for an extract manufactured, tested, and left out in a warehouse for the past three months will likely not be relevant today.”

This is so applicable to today's cannabis market in California. The 3-phase rollout of testing requirements by the state led to mad rushes of testing, packaging, and selling leading up to the Phase 2 changes in July of 2018, and the Phase 3 changes at the beginning of this year.

from when product from the same batch was tested earlier.

So, some onus must be placed at the feet of the growers, manufacturers, and distributors that make up the chain of custody that a cannabis sample travels on its way to a laboratory. How we harvest our plants, how we cure and dry and store them, and how they are processed all impact the final test results that will ultimately define our work.

This is just another reason why working with fully accredited labs is so important.

The ISO 17025 accreditation that labs like Anresco and CannaSafe have earned is a result of them implementing a quality control system meant to improve their ability to consistently produce valid and accurate results.

In other words: Legit SOP's

You might take all the care in the world to preserve the cannabinoid and terpene profiles in your products, but what if the courier from your local lab leaves them in his trunk on a hot day while he stops for lunch? It may seem petty, but we are learning just how much it matters as testing equipment becomes more and more precise.

The BCC [defines a lab](#) quite simply as "A testing laboratory, facility, or entity in the state that offers or performs tests of cannabis goods."

Attached to that definition is the disclaimer: *Testing laboratories must obtain and maintain ISO/IEC 17025 accreditation. Testing laboratories may be issued a provisional license allowing them to operate while they obtain ISO/IEC 17025 accreditation, provided they meet all other licensure requirements.*

Currently, [every active lab license listed by the BCC](#) is labeled as "temporary", with all of those temps due to expire throughout 2019. Labs like Anresco and CannaSafe will, presumably, transition seamlessly into an annual license, but other labs that have not completed the accreditation process could be left in limbo, along with any loyal customers they may have.

"It is certainly a positive development that ISO 17025 accreditation will be required of all cannabis laboratories in California," says Eisenberg at Anresco, "It will force the labs to formalize their methods, participate in check sample programs, develop SOP's, undergo routine quality audits, and more."

benefit both consumers and the industry as a whole.”

Now *those* are the results we’ve been waiting for.

## GET A QUOTE



## TAG

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### COMPANY

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### SERVICES

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[Cannabinoid Profiling](#)[Terpene Profiling](#)



# CERTIFICATE OF ACCREDITATION

## ANSI National Accreditation Board

11617 Coldwater Road, Fort Wayne, IN 46845 USA

This is to certify that

**Anresco, Inc. dba Anresco Laboratories**  
**1375 Van Dyke Avenue**  
**San Francisco, CA 94124**

has been assessed by ANAB and meets the requirements of international standard

## ISO/IEC 17025:2017

while demonstrating technical competence in the field of

## TESTING

Refer to the accompanying Scope of Accreditation for information regarding the types of activities to which this accreditation applies

AT-1551

Certificate Number



ANAB Approval

Certificate Valid Through: 06/29/2021  
Version No. 005 Issued: 06/27/2019



This laboratory 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 (refer to joint ISO-ILAC-IAF Communiqué dated April 2017).



**ANSI National Accreditation Board**

**SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017**

**Anresco, Inc.  
dba Anresco Laboratories**

1375 Van Dyke Avenue  
San Francisco, CA 94124

David Eisenberg 800-359-0920 x 1511  
[david@anresco.com](mailto:david@anresco.com)

**TESTING**

Valid to: **June 29, 2021**

Certificate Number: **AT-1551**

**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Pesticide Residues	<p>MF 21P01 Based on FDA PAM, Vol. I, Sections 302-C5, 302-E1 and -E4</p> <p>MF 22P01 Based on AOAC 985.23 Pickering Laboratories, Carbamate Application Manual, Version 2, July 2002</p> <p>FDA PAM, Vol. I, Sections 302-C5, 302-E1 and -E4</p> <p>MF 21P02 QuEChERS Based on AOAC Method 2007.01 and JAOAC, Volume 88, No. 2, 2005</p> <p>J. Agri Food Chem. Vol. 58, 2010</p>	Non-fatty products / Herbal products	<p>GC-FPD</p> <p>GC-NPD</p> <p>GC-ECD</p> <p>LC-FD</p> <p>GC-MS</p> <p>GC-MS/MS</p> <p>LC-MS/MS</p>
Cholesterol	MF 11L03 Based on AOAC 994.10	Processed Foods / Foods	GC-FID
Fatty Acid Profile	MF 11L0 Based on AOAC 996.06	Processed Foods / Foods	GC-FID
Melamine and its analogs (Ammeline, Ammelide and Cyanuric Acid)	MF 21P05 Based on LIB 4423	Processed Foods / Foods	GC-MS/MS



**Chemical**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
Methyl Mercury	MF 21A04 based on FDA Laboratory Information Bulletin No. 3775 AOAC Official Method 988.11 Mercury (Methyl) in Fish and Shellfish	Seafood	GC-ECD
Sugar Profile	MF12L02 Based on AOAC Methods 982.14, 984.15 and AACC Method 80-40 AOAC Official Method 980.13	Processed Foods / Foods	LC-RID
Aflatoxins (B1, B2, G1, and G2)	MF 22A03 Based on AOAC 990.33 and 2005.08	Processed Foods / Foods	LC-FD
Chloramphenicol	MF 22D03 Based on LIB 4357	Honey	LC-MS/MS
Chloramphenicol	MF 22D04 Based on LIB 4508	Seafood	LC- MS/MS
Fluoroquinolones (Ciprofloxacin, Enrofloxacin, Norfloxacin)	MF 22D05 Based on LIB 4108, Florida Department of Agriculture and Consumer Services, Method CR405, Journal of AOAC International Vol. 88, No. 4, 2005 p. 1160-1166	Honey	LC-MS/MS
Trimethoprim, Sulfonamides, Fluoroquinolones (Ciprofloxacin, Enrofloxacin, Norfloxacin, Sarafloxacin, Difloxacin )	MF 22D06 Based on LIB 4508	Seafood	LC-MS/MS
Nitrofurans Metabolites (SC, AHD, AOZ, AMOZ)	MF 22D07 Based on LIB 4482	Seafood	LC-MS/MS
Triphenylmethane Dyes (Malachite Green, Crystal Violet, Brilliant Green)	MF 22P08 Based on LIB 4334 and 4395	Processed Foods / Foods	LC – UV/VIS LC-MS/MS
Iron	MF 14E01 Based on AOAC Method 985.35	Pasta	Atomic Absorption Spectrophotometer
Water Phase Salt	MF 14A03 Based on AOAC Method 937.09, AOAC Method 950.46	Processed Foods / Foods	Air Oven

**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
pH	MF 14G04 Based on AOAC Method 981.12	Processed Foods / Foods	pH Meter
Water Activity	MF 14G05 Based on AOAC Method 978.18	Processed Foods / Foods	Water Activity Meter
Color Additives in Foods / Permitted and Non-Permitted Colors in Foods	MF 13C01 Based on Graichen and Molitor, JAOAC, 46, 1022-1029 (1963); DCCT Revised 1973, AOAC 988.13, LIB 815	Processed Foods / Foods	Spectrophotometer TLC
Non-Nutritive Sweeteners	MF 13H05 Based on AOAC 969.27	Foods	TLC
Terpenes	MF 11D01	Herbal Products	GC-MS
Solvent Residual	MF 11 D02 Based on Pavón at al/(2006). Use of Mass Spectrometry Methods as a Strategy for Detection and Determination of Residual Solvents in Pharmaceutical Products. <i>Analytical Chemistry</i> , 78, 4901-4908	Herbal Products	GC-MS
Potency	MF 11D03	Herbal Products	GC-FID
Potency	MF 12D01	Herbal Products	LC-DAD and UV
Mitragynine and 7-OH Mitragynine	MF 12D03	Herbal Products	LC-DAD
Glyphosate/AMPA	MF 22P03	Processed Foods/Foods/Water/Soil	LC-MS-MS
Heavy Metals	MF 24E02	Foods/Processed Foods/Herbal Products	ICP-MS
Pesticides	MF 21P03	Herbal Products	Sciex

**Microbiological**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
Aerobic Plate Count	MF 15M01 Based on FDA BAM, Chapter 3	Processed Foods / Foods	Pour Plate
<i>Listeria</i>	MF 15M02 Based on FDA BAM, Chapter 10 AOAC 2004.06	Processed Foods / Foods Environmental Surfaces	VIDAS – ELFA Technique
<i>Salmonella</i>	MF 15M03 and 15M06 Based on FDA BAM, Chapter 5 AOAC 2004.03 and 2011.03	Processed Foods / Foods	VIDAS – ELFA Technique
<i>E. coli</i> / Coliforms	MF 15M04 Based on FDA BAM, Chapter 4, AOAC 992.30, 998.08, 991.14	Foods	ColiComplete, Petrifim, MPN, Pour plate
<i>Staphylococcus aureus</i>	MF 15M05 Based on FDA BAM, Chapter 12, AOAC 2003.08, 2003.07, 2003.11	Foods	Petrifilm, MPN, Surface Plating (Baird-Parker, BP)
Yeast and Mold	MF 15M07 Based on FDA BAM, Chapter 18 AOAC 2014.05	Foods	Petrifilm
<i>Enterococcus</i>	MF 15M08 Based on Enterolert Method	Water	Enterolert and Quanti-Trays
<i>E. coli O157:H7</i>	MF 15M09 Based on AOAC 996.09	Foods	BioControl VIP, Wellcolex Rapid Latex Agglutination
<i>Coliform</i>	MF 15M010 Based on Colilert 18 Hr. Method	Water	Colilert and Quanti-Trays
<i>Aspergillus</i>	MF 15M011	Foods/Herbal Products	Clear PCR
<i>Salmonella</i>	MF 15M012	Foods/Herbal Products	3M

**Biological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Filth and Extraneous Matter	MF 13S02 Based on AOAC 945.75, 945.87, 967.24, 968.35F, 970.66, 971.34 (c), 972.40 A, 976.27, 978.22, 981.18, 981.21, 992.12, 993.28 Laboratory Information Bulletin (LIB) No. 2669 (1983), No. 3134 (1987)	Processed Foods / Foods	Microscope
Filth and Extraneous Matter	MF 13S02 Based on AOAC 945.75, 945.81, 945.87, 950.86, 964.23A(a), 965.38B, 967.24, 968.35E&F, 970.66, 971.31(c), 972.40A, 976.27, 978.22, 981.18, 981.21, 985.37, 992.12, 993.28 Laboratory Information Bulletin (LIB) No. 2651, No. 3134	Processed Foods / Foods	Microscope
Leakage, Defects	MF 13X03 Based on CFR Title 21, Section 800.20 (21 CFR 800.20)	Examination Gloves and Surgical Gloves	-
Leakage	MF 13X04 Based on LIB 3970	Condoms	-
Sampling (Standard, Bulk, and Aseptic)	SP-01 FDA Investigations Operations Manual (IOM) Ch. 4 Sampling and FDA ORA Manual (Vol. III Sec. 7- Private Laboratory Guidance	Processed Foods/Foods, Examination Gloves and Surgical Gloves	-
Sampling (Standard, Bulk and Aseptic)	SP-02	Herbal Products/Cannabis/Cannabis Products	-

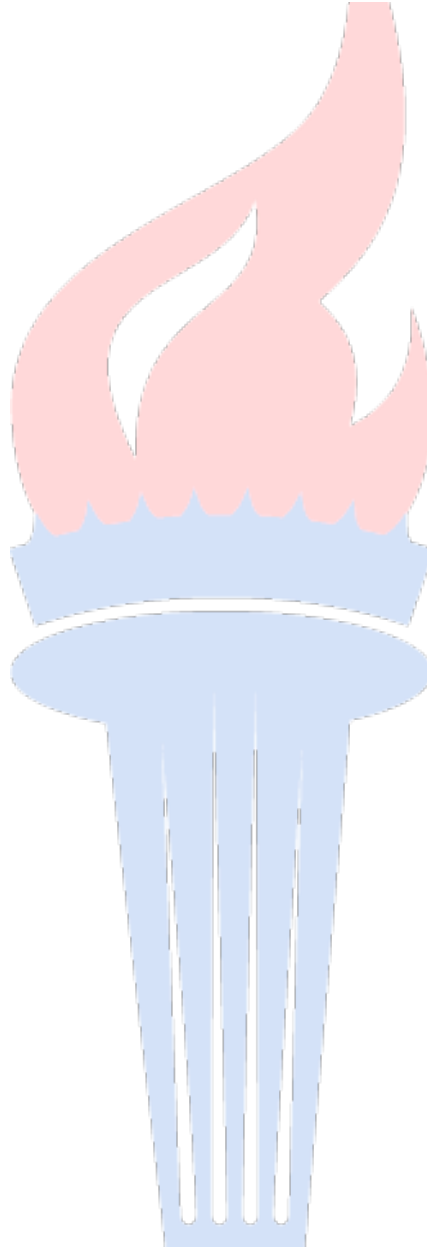
Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1551.



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Vice President



*Filing Date:* August 19, 2019  
*Case No.:* 2019-015804LBR  
*Business Name:* Anresco Laboratories  
*Business Address:* 1375 Van Dyke Avenue  
*Zoning:* PDR-2 (Core Production, Distribution, And Repair) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 4828/036  
*Applicant:* Zachary Eisenberg, Vice President  
722 Pacific Avenue  
San Francisco, CA 94133  
*Nominated By:* Mayor London N. Breed  
*Located In:* District 10  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

## **BUSINESS DESCRIPTION**

Anresco Laboratories was founded in 1943 by Dr. Sylvan Eisenberg soon after he received his PhD in Physical Chemistry from Stanford University, and it continues today as a family-owned business with his son and grandchildren. Anresco is an acronym for analysis, research and consulting. The first laboratory site was at 693 Minna Street. In the early years, Dr. Eisenberg taught chemistry part-time at local universities while also operating Anresco, but by 1952, Anresco became his full-time occupation. Anresco moved several times over the decades, and it started growing substantially in 1980 after it moved to 1370 Van Dyke Avenue in the Bayview District.

Before the move, Anresco had generated the largest part of its small revenue from nutrient labeling analysis of foods which became a United States Food and Drug Administration (FDA) requirement in 1973. It had become, however, a USDA Accredited meat laboratory. After the move to Van Dyke Avenue, Anresco solicited business from the various meat companies in the neighborhood including Evergood Sausage, Swiss-American Salami, Molinari Salami and others. They also developed an expert capability in testing foods for pesticide and herbicide residues. Today, Anresco is also one of only two commercial analytical laboratories in the State of California that is ISO 17025 Accredited for all analytical procedures required by the Bureau of Cannabis Control in California.

As Anresco grew from one large room at 1370 Van Dyke Avenue to utilize nearly the whole 9,400-square-foot building, it decided it needed to have a more modern, customer friendly facility. The company bought a warehouse at 1375 Van Dyke in 2009 and commenced building a new Anresco laboratory at that site in 2010 which was completed in July 2014. This facility has 13,500 square feet on two floors and meets "state of the art" facility requirements for pharmaceutical and biotechnology testing.

The business is located on the south side of Van Dyke Avenue between Jennings and Ingalls streets in the Bayview neighborhood. It is within a PDR-2 (Core Production, Distribution, and Repair) Zoning District and a 40-X Height and Bulk District.

## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1943.

2. *Does the business qualify for listing on the Legacy Business Registry? If so, how?*

Yes. Anresco Laboratories qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Anresco Laboratories has operated continuously in San Francisco for 76 years.
- ii. Anresco Laboratories has contributed to the history and identity of the Bayview neighborhood and San Francisco.
- iii. Anresco Laboratories is committed to maintaining the physical features and traditions that define the organization.

3. *Is the business associated with a culturally significant art/craft/cuisine/tradition?*

No.

4. *Is the business or its building associated with significant events, persons, and/or architecture?*

No.

5. *Is the property associated with the business listed on a local, state, or federal historic resource registry?*

No. The property has a Planning Department Historic Resource status code of "C" (No Historic Resource Present) because of it is not age eligible (constructed in 1981).

6. *Is the business mentioned in a local historic context statement?*

No.

7. *Has the business been cited in published literature, newspapers, journals, etc.?*

Yes. David Eisenberg was on the front page of the USA Today business section due to his involvement with the Food Safety Modernization Act. Additionally, our work or business has been referenced by a number of news organizations:

- Huffington Post (glyphosate testing)
- Environmental Working Group (glyphosate testing)
- LA Weekly (cannabis testing)
- The Californian (cannabis testing)
- San Francisco Magazine (cannabis testing).

### *Physical Features or Traditions that Define the Business*

#### **Location(s) associated with the business:**

- 1375 Van Dyke Avenue

**Recommended by Applicant**

- Food and cannabis laboratory for consumer safety
- Expertise in microbiology, chemistry, microscopy, and chromatography

**Additional Recommended by Staff**

- None





# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: SEPTEMBER 18, 2019

*Filing Date:* August 19, 2019  
*Case No.:* 2019-015804LBR  
*Business Name:* Anresco Laboratories  
*Business Address:* 1375 Van Dyke Avenue  
*Zoning:* PDR-2 (Core PDR Production, Distribution, And Repair) Zoning District  
40-X Height and Bulk District  
*Block/Lot:* 4828/036  
*Applicant:* Zachary Eisenberg, Vice President  
722 Pacific Avenue  
San Francisco, CA 94133  
*Nominated By:* Mayor London N. Breed  
*Located In:* District 10  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
[shelley.caltagirone@sfgov.org](mailto:shelley.caltagirone@sfgov.org)

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**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR ANRESCO LABORATORIES CURRENTLY LOCATED AT 1375 VAN DYKE AVENUE, BLOCK/LOT 4828/036.**

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

**WHEREAS**, the subject business has contributed to the City's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on September 19, 2019, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

**THEREFORE BE IT RESOLVED** that the **Historic Preservation Commission hereby recommends** that Anresco Laboratories qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for Anresco Laboratories

***Location(s):***

- *1375 Van Dyke Avenue*

***Physical Features or Traditions that Define the Business:***

- *Food and cannabis laboratory for consumer safety*
- *Expertise in microbiology, chemistry, microscopy, and chromatography*

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission's findings and recommendations** are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

**BE IT FURTHER RESOLVED** that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file 2019-015804LBR to the Office of Small Business September 19, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED: