

# Australian Standard 1766.4.1—1979

STANDARDS ASSOCIATION  
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**METHODS FOR THE  
MICROBIOLOGICAL EXAMINATION  
OF FOOD**

**Part 4—SAMPLING OF FOODS**

**Section 1—Meat and Meat  
Products Other  
Than Poultry**

1766 Part 4—1987 Sampling of foods A4 5pp C  
Sets out procedures and conditions for obtaining and transporting to the laboratory for microbiological examination, samples of meat, poultry, dehydrated foods, frozen foods and fish. Relevant sampling terms are defined.  
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**Armed Forces Food Science Establishment  
Australian Institute of Food Science and Technology  
Australian Meat and Livestock Corporation  
Australian Poultry Industries Association  
Council of Australian Food Technology Associations Incorporated  
CSIRO, Division of Food Research  
CSIRO, Meat Research Laboratory  
Department of Primary Industries, Qld  
Department of Primary Industry  
Department of Science and the Environment  
Departments of Health  
Institute of Medical and Veterinary Science  
National Health and Medical Research Council  
Queensland Agricultural College  
University of Melbourne**

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***This standard was included in the draft issued for public review as DR 78026.***

**AUSTRALIAN STANDARD**

**METHODS FOR THE MICROBIOLOGICAL  
EXAMINATION OF FOOD**

**Part 4  
SAMPLING OF FOODS**

**Section 1  
MEAT AND MEAT  
PRODUCTS OTHER  
THAN POULTRY**

**AS 1766.4.1—1979**

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## SECTION 1. MEAT AND MEAT PRODUCTS OTHER THAN POULTRY

**1.1 SCOPE.** This Section sets out procedures for obtaining samples of meat and meat products, other than poultry, for microbiological examination. Excluded are canned and dehydrated products.

**1.2 DEFINITIONS.** For the purpose of this Section, the following definitions apply:

*Meat*—any edible part of any cattle (including buffalo), sheep, pig, rabbit, goat, horse or other mammal or marsupial, whether fresh, chilled, frozen or processed.

*Meat products*—any products which consist wholly or mainly of meat. Such products may contain poultry meat.

**1.3 APPARATUS.** The following apparatus is required:

- (a) Cork borer of known cross-sectional area of about 1000 mm<sup>2</sup>.
- (b) Searing plate, 100 mm × 100 mm approximately.
- (c) Scalpels, forceps, scissors, etc, as appropriate.
- (d) Saw, auger.

**1.4 PROCEDURES.**

**1.4.1 Surface Samples by Excision.** Surface samples of chilled or frozen meat or meat products shall be taken by excision, as follows:

- (a) Aseptically mark out, by means of the cork borer, five subsamples randomly spaced over the surfaces of the product. The cork borer shall penetrate to about 2 mm below the surface.
- (b) Depending on the texture of the product, use scissors and forceps, or spatula or broad-bladed knife to remove the 5 subsamples.
- (c) Transfer the five subsamples to a sample container. The five subsamples constitute the laboratory sample.

**1.4.2 Internal Tissue Sampling.** Samples of internal tissue shall be taken as follows:

- (a) Sear the outside surface with the searing plate, or by flaming directly with a suitable burner.
- (b) Aseptically remove the seared surface with scissors (or scalpel) and forceps to a depth of 5 mm to 10 mm. Alternatively, break the product in half along the seared surface.
- (c) Again sear the newly exposed surface and aseptically remove it.