

**Australian Standard**  
**METHODS FOR THE MICROBIOLOGICAL EXAMINATION OF FOOD**

**PART 3—EXAMINATION OF SPECIFIC PRODUCTS**

**AS 1766.3.5**  
**MOLLUSCS, CRUSTACEANS AND FISH,**  
**AND PRODUCTS THEREOF**

**1 SCOPE.** This standard sets out methods for the microbiological examination of molluscs, crustaceans, fish and products derived primarily from these. Dehydrated fish and commercially sterile canned and bottled products are excluded.

**2 REFERENCED DOCUMENTS.** The following standards are referred to in this standard:

- AS 1766    Methods for the Microbiological Examination of Food  
          1766.2 Examination for Specific Organisms  
          1766.4 Sampling of Foods  
          1766.5 Preparation of Media, Diluents and Reagents

**3 DEFINITIONS.** For the purposes of this standard, the following definitions apply:

*Molluscs*—animals belonging to the phylum Mollusca, including oysters, scallops, clams, mussels, gastropods, squids and octopuses.

*Crustaceans*—animals belonging to the class Crustacea, hard-shelled and mainly aquatic, including crayfish, lobster, crabs, prawns and shrimps.

*Fish*—finfish members of the Elasmobranchii (sharks, skates and rays) and Teleostei (bony fish, flat and round).

*Fillets*—comprising mainly flesh that has been removed from the main skeletal frame. May have skin on one side.

*Portions*—may contain skin, muscle and bone but not viscera.

*Fish products*—comprise fragments comminuted or minced, which may be mixed with other ingredients and may be coated.

**4 SAMPLES.** The laboratory sample, taken in accordance with AS 1766.4, shall consist of several whole or shucked shellfish, fresh, raw or whole cooked crustaceans, and whole fish or portions, which may be chilled, frozen or processed.

To obtain appropriate samples from those units which are too large for transport to the laboratory, the relevant methods described in AS 1766.4 should be used.

**5 STORAGE OF SAMPLES.**

**5.1 Frozen samples.** The samples shall be maintained at a temperature below  $-15^{\circ}\text{C}$  until tested. Samples shall be examined as soon as possible after collection. Samples arriving at the laboratory in a thawed condition shall not be tested.

**5.2 Chilled samples.** The samples shall be maintained at a temperature between  $0^{\circ}\text{C}$  and  $5^{\circ}\text{C}$  until tested. Testing shall be commenced as soon as possible after collection and no later than 24 h after original sampling. The time interval between original sampling and commencement of testing shall be recorded.

**5.3 Non-refrigerated shelf-stable samples.** The samples shall be maintained at a temperature not exceeding  $25^{\circ}\text{C}$ , and in a position out of direct sunlight, free from draughts, and free from wide variations in relative humidity and temperature. Samples shall be examined as soon as possible after collection.