

Australian Standard<sup>®</sup>

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**Methods for the microbiological  
examination of food**

**Part 3: Examination of specific  
products**

**Section 2: Poultry**

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The following scientific, industrial and governmental organizations and departments were officially represented on the committee entrusted with the preparation of this standard:

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  
Department of Health  
Institute of Medical and Veterinary Science  
National Health and Medical Research Council  
Queensland Agricultural College  
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## SECTION 2 POULTRY

**2.1 SCOPE** This Section sets out procedures for the microbiological examination of poultry.

**2.2 DEFINITION** For the purpose of this Section, the following definition applies:

*Poultry*—any dressed poultry, domesticated or otherwise, whole or in portions.

**2.3 SAMPLE** The sample may consist of whole or portions of poultry which may be coated or uncoated, cooked or fresh, chilled or frozen.

### 2.4 STORAGE OF SAMPLES

- (a) *Frozen samples* Frozen samples shall be kept at a temperature below  $-15^{\circ}\text{C}$  until tested. Samples arriving at the laboratory in a thawed condition shall not be treated unless specifically requested. Samples shall be examined as soon as possible after collection.
- (b) *Chilled samples* Chilled samples shall be kept at a temperature between  $0^{\circ}$  and  $2^{\circ}\text{C}$  until tested. Testing shall be commenced as soon as possible after receipt at the laboratory, but no later than 24 h after original sampling.

### 2.5 DILUENTS AND APPARATUS

- (a) 0.1 percent peptone solution prepared in accordance with Part 5.
- (b) Plastics bags, approximately 0.05 mm thickness.
- (c) Metal template,  $10\text{ cm}^2$  area of exposure.
- (d) Blender complying with the following requirements:
  - (i) Capable of reducing solid particulate matter to a fine state in 60 s.
  - (ii) Blade assembly capable of being readily dismantled and cleaned.
  - (iii) Blender cups provided with lids that will remain closed during blending.
  - (iv) Blade assembly, cups and lids capable of withstanding sterilization treatments.
  - (v) If the system of lubrication uses oil or grease, effectively sealed bearings.

NOTE: Any other apparatus which produces a homogenate which gives equivalent microbiological results may be used.

### 2.6 PREPARATION OF THE FIRST DILUTION

#### 2.6.1 General

- (a) The time interval between time of original sampling and commencement of testing shall be recorded.
- (b) Thaw frozen poultry samples at  $2^{\circ}\text{C}$  to  $5^{\circ}\text{C}$  for a period not exceeding 24 h.

#### 2.6.2 Rinse technique

**2.6.2.1 Application** This procedure may be used for poultry, whole or portions, weighing up to 2 kg.

##### 2.6.2.2 Procedure

- (a) Transfer the poultry meat and any accompanying fluid from its original packaging material into a plastics bag of suitable size.