

Australian Standard®

Food microbiology

Method 1.1: General procedures and techniques—Samples, materials, equipment, laboratory practice

PREFACE

This Standard was prepared by the Standards Australia Committee on Food Microbiology to supersede the following Standards (in part):

AS

- 1095 *Microbiological methods for the dairy industry*
1095.1—1971 *General procedures and techniques*
Section 1: Sample preparation, materials, cleaning and sterilization of laboratory equipment
- 1142 *Methods for the microbiological examination of eggs and egg products*
1142.1—1975 *General procedures and techniques*
Section 1: Sampling, materials, cleaning and preparation of laboratory equipment
- 1766 *Methods for the microbiological examination of food*
1766.1—1975 *General procedures and techniques*
Section 1: Sampling, materials, cleaning and sterilization of laboratory equipment

METHOD

1 SCOPE This Standard sets out general requirements for samples, reagents, sterilization of equipment, safety and laboratory conditions applying to the microbiological examination of foods.

2 REFERENCED DOCUMENTS The following documents are referred to in this Standard:

AS

- 1095 *Microbiological methods for the dairy industry*
1160 *Methods for sampling milk and milk products*
1766 *Food microbiology*
1766.4 *Method 4: Sampling of foods*
1766.5 *Method 5: Preparation of media, diluents and reagents*
2182 *Portable electrically heated steam sterilizers (downward displacement pressure steam type)*
2192 *Horizontal sterilizers (downward displacement pressure steam type)*
2243 *Safety in laboratories*
2252 *Biological safety cabinets*
- BS
3421 *Specification for performance of electrically heated sterilizing ovens*