

Australian Standard®

Food microbiology

Method 2.13: Examination for specific organisms—*Campylobacter*

1 SCOPE This Standard sets out reference methods for the detection and enumeration of *Campylobacter jejuni* and *Campylobacter coli* in meat and poultry. Two procedures are described as follows:

- (a) A qualitative test using enrichment culture.
- (b) A quantitative test using a surface spread technique.

NOTE: A flow diagram of the examination procedures is shown in Appendix A.

2 SAFETY PRECAUTIONS The safety precautions described in AS 2243 shall be observed.

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

AS

1766 Food microbiology

1766.1.4 Method 1.4: General procedures and techniques—Colony count—Surface spread method

1766.3.1 Method 3.1: Examination of specific products—Meat and meat products other than poultry

1766.3.2 Method 3.2: Examination of specific products—Poultry

1766.5 Method 5: Preparation of media, diluents and reagents

2243 Safety in laboratories

4 CULTURE MEDIA, REAGENTS AND REFERENCE CULTURES

4.1 Media (see AS 1766.5 and Appendix B):

4.1.1 *Blood agar*

4.1.2 *Preston broth*

4.1.3 *Preston agar*

4.1.4 *Skirrow agar*

4.1.5 *Nalidixic acid antimicrobial sensitivity discs, 30 µg*

4.1.6 *Cephalexin antimicrobial sensitivity discs, 30 µg*

4.1.7 *Nutrient broth*

4.1.8 *Flag transport medium*

4.2 Reagents

4.2.1 *Sodium hippurate, 50 g/L aqueous solution.*

4.2.2 *Ninhydrin solution, 3.5 percent in 1:1 mixture of acetone and butanol.*

4.2.3 *Oxidase reagent (Kovacs)*

4.2.4 *Saline solution, 8.5 g/L aqueous solution*

4.3 Reference cultures

4.3.1 *Campylobacter jejuni* NCTC 11351.

4.3.2 *Campylobacter coli* NCTC 11366.

5 APPARATUS

5.1 Blender—capable of producing a homogeneous fine slurry of sample and medium as required in Clause 6.3.1. A stomacher-type blender is preferable.