

# Australian Standard™

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## Food microbiology

### Method 20: Preparation of test samples for microbiological examination—Poultry and poultry products

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#### PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT-004, Food Microbiology to supersede AS 1766.3.2—1979, *Methods for the microbiological examination of food, Part 3: Examination of specific products* Section 2: *Poultry*.

This Standard was prepared by the Australian members of the Joint Standards Australia/Standards New Zealand Committee FT-004. After consultation with stakeholders in both countries Standards Australia and Standards New Zealand decided to develop this Standard as an Australian Standard rather than an Australian/New Zealand Standard.

The objective of this revision is to incorporate new techniques that are available for final sample preparation such as the total tissue sample technique, excised surface sample technique and the carcass sponge technique into the Standard.

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#### METHOD

##### 1 SCOPE

This Standard sets out general instructions and specifies procedures to be followed after taking a laboratory sample from poultry and poultry products, for the purpose of microbiological examination.

##### 2 APPLICATION

This Standard applies to the following categories of products:

- (a) Consignments or lots of poultry or poultry products prepared or packed as individual units of any size (for example sausages, vacuum-packed minced poultry) or poultry in pieces not exceeding 2 kg in mass.
- (b) Carcasses, or cuts of carcasses, in pieces exceeding 2 kg in mass, and mechanically separated poultry.