

# Australian Standard<sup>®</sup>

AS 5013.20:2017

## Food microbiology

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

#### PREFACE

This Standard was prepared by the Standards Australia Committee IT-035, Food Microbiology, to supersede AS 5013.20—2004, *Food microbiology, Method 20: Preparation of test samples for microbiological examination—Poultry and poultry products*.

The objective of this Standard is to provide specific rules regarding the testing of poultry and poultry product surfaces that are not included in AS 5013.11.2—2006 (ISO 6887-2:2003), *Food microbiology, Method 11.2: Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of meat and meat products*, and ISO 17604, *Microbiology of the food chain—Carcass sampling for microbiological analysis*.

#### METHOD

##### 1 SCOPE

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

##### 2 APPLICATION

This Standard applies to whole or portions of poultry carcasses. It is intended for use in accordance with other methods in the AS 5013 series.

##### 3 REFERENCED DOCUMENTS

The following documents are referred to in this Standard.

NOTE Related documents are listed in the Bibliography.

AS 5013	Food microbiology (series)
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