

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

1166 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