

METHOD SUMMARY – QWI-FM0083

Method Title	Coagulase Positive Staphylococcus Count in Poultry		
Document number	QWI-FM0083	Date Issued	18th May 2016

Method External References	AS 5013.12.1 2004: Food Microbiology - Microbiology of food and animal feeding stuffs - Horizontal method for detection of coag positive staphylococcus using Baird Parker medium		
	AS5013.11.1-2004: Food Microbiology - Microbiology of food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions of microbiological examination – General rules for the preparation of the initial suspension and decimal dilution		
	AS 5013.14.1-2010: Food Microbiology - Microbiology of food and animal feeding stuffs - General rules for microbiological examinations (holding temperature of media in water bath)		
	AS 5013.20-2004: Food Microbiology – Preparation of test samples for microbiological examination – Poultry and poultry products		
Matrix	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. Carcasses, or cuts of carcasses, in pieces exceeding 2 kg in mass, and mechanically separated poultry.		
ALS Department	<input type="checkbox"/> Pharmaceutical Chemistry <input type="checkbox"/> Water Microbiology <input type="checkbox"/> Pharmaceutical Microbiology <input checked="" type="checkbox"/> Food Microbiology <input type="checkbox"/> Food Chemistry 		
Accreditation Status	<input checked="" type="checkbox"/> NATA <input type="checkbox"/> NON-NATA <input type="checkbox"/> N/A		
Analysis technique	<input type="checkbox"/> HPLC <input type="checkbox"/> GC <input type="checkbox"/> Wet Chemistry <input type="checkbox"/> Physical <input type="checkbox"/> Gravimetric <input type="checkbox"/> Qualitative <input type="checkbox"/> Pour Plate <input checked="" type="checkbox"/> Spread Plate <input type="checkbox"/> MPN <input type="checkbox"/> Filtration <input type="checkbox"/> Petrifilm <input type="checkbox"/> EHS <input type="checkbox"/> ELISA <input type="checkbox"/> VIDAS UP <input type="checkbox"/> VIDAS <input type="checkbox"/> TEMPO		
Method Principle	<p>Poultry and poultry products are prepared by means of the rinse technique or by subsampling the product to be analysed.</p> <p>Inoculation of the surface of a solid selective culture medium, Baird Parker agar (BPA) using duplicate plates, with a specified quantity of the test sample if the product is liquid, or with a specified quantity of the initial suspension in the case of other products.</p> <ul style="list-style-type: none"> - Inoculation, under the same conditions, using decimal dilutions of the test sample or of the initial suspension with two plates per dilution. - Aerobic incubation of the plates at 37 °C and examination after both 24 hours and 48 hours. - Calculation of the number of coagulase-positive staphylococci per gram, or per bird or per cm² of sample from the number of typical 		

	and/or atypical colonies obtained on plates at dilution levels chosen so as to give a significant result, and confirmed by a positive coagulase test result.
Reporting Unit	Coagulase Positive Staphylococci Count cfu/g, cfu/bird or cfu/cm ²
LOR/LOQ	< 10

Minimum amount of sample required for analysis	Poultry unit	Turnaround time	2 days
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