

# METHOD SUMMARY – QWI-FM0008



<b>Method Title</b>	Standard Plate Count – Raw Meat, Fish and Hygiene Swabs – Enumeration - AS		
<b>Document number</b>	<b>QWI-FM0008</b>	<b>Date Issued</b>	17 <sup>th</sup> October 2018
<b>Method External References</b>	<p>AS 1766.3.1-1991 Food Microbiology – Examination of specific products – Meat and meat products other than poultry</p> <p>AS 5013.11.1-2018 Food Microbiology - Microbiology of the food chain 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</p> <p>AS 5013.14.1-2010 Food Microbiology - Microbiology of food and animal feeding stuffs - General requirements and guidance for microbiological examinations section 7.5 (holding temperature of media in water bath)</p>		
<b>Matrix</b>	As listed on NATA Scope.		
<b>ALS Department</b>	<input type="checkbox"/> Pharmaceutical Chemistry <input type="checkbox"/> Water Microbiology <span style="float: right;"><input checked="" type="checkbox"/> Food Microbiology</span> <input type="checkbox"/> Pharmaceutical Microbiology <span style="float: right;"><input type="checkbox"/> Food Chemistry</span>		
<b>Accreditation Status</b>	<input checked="" type="checkbox"/> NATA <input type="checkbox"/> NON-NATA <input type="checkbox"/> N/A		
<b>Analysis technique</b>	<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 checked="" type="checkbox"/> Pour Plate <input 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"/> Other (please specify): _____		
<b>Method Scope</b>	<p>This method describes the steps to enumerate the standard plate count in samples of raw meat, excluding poultry, and raw fish products. This method is also used for the determination of standard plate count in hygiene swabs.</p> <p>This method is not suitable for the examination of standard plate count in meat for export.</p>		
<b>Method Principle</b>	<p>This test is designed to determine whether a sample complies with as established specification for microbiological quality.</p> <p>For Raw Meat &amp; Fish: 10 g of sample is prepared with appropriate diluent and then homogenised by stomaching.</p> <p>For Hygiene Swabs: place swab directly in 9 mL of NB Tween.</p> <p>Decimal dilutions are prepared if applicable and 1 mL volumes are transferred to Petri dishes and then poured with Plate Count Agar kept molten at 45 to 48 °C. The plates are incubated aerobically at 25 ± 1 °C for 96 ± 2 hours.</p> <p>Incubated plates are then examined and counts reported CFU/g of sample (or cfu/mL, cfu/swab, cfu/cm<sup>2</sup>), taking into account the dilution factor where applicable.</p>		
<b>Reporting Unit</b>	Determination of SPC cfu/g or cfu/mL for fish and meat, or cfu/swab		

# METHOD SUMMARY – QWI-FM0008



	for hygiene swabs
LOR/LOQ	<10

Minimum amount of sample required for analysis	20 g or X swab(s)	Turnaround time	4 days
--	-------------------	-----------------	--------

<b>Author:</b>	Document Controller	<b>Date:</b>	31 <sup>st</sup> January 2020
<b>Authorised By:</b>	National Quality Manager	<b>Date:</b>	31 <sup>st</sup> January 2020

CONFIDENTIAL