

Compendium of Methods for the Microbiological Examination of Foods



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(内部交流)



Prepared by the APHA
Intersociety/Agency Committee
on Microbiological Methods for Foods
Marvin L. Speck, Editor

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PREFACE

Many factors have contributed to the prevalent intensive microbiological examination of foods. Food safety has become an important responsibility of various regulatory agencies charged with maintaining food safety. The food industry also is concerned with the production of safe foods; and also must cope with problems of preventing food spoilage.

The increased dependence of consumers on food processing industries has contributed to the growth and centralization of food processing. While this situation is conducive to the specialized and expert performance of various processing operations, any lapses in the supervision and care during the processing of foods potentially may affect large quantities of food and a large number of consumers. This situation has contributed to the importance of microbiological testing of foods.

The increased microbiological surveillance of the quality of foods has resulted in the development of many useful analytical procedures. Those which allow the most accurate evaluation of food quality are the ones that should be used. At the same time, it is important that procedures used in different laboratories not be adopted indiscriminately. This is particularly important since multiple laboratories in varying geographical locations may be responsible for the examination of a given food supply. Therefore, the use of the same or equivalent procedures by analysts is essential. Otherwise, health agencies, food processors, as well as the consumer, cannot have the assurance needed for evaluating the data obtained in testing food supplies.

Following the 1971 National Conference on Food Protection sponsored by the American Public Health Association in Denver, Colorado, the need for a *Compendium of Methods for the Microbiological Examination of Foods* became evident. Different government agencies and many industries already had adopted methods for use in their laboratories. Additional publications presented methods useful in the examination of foods for foodborne pathogens. In order to consolidate useful methods in one publication, the American Public Health Association, through its Committee on Laboratory Standards and Practices, developed a proposal that a compendium of methods be developed which would include methods for the evaluation of food safety, as well as for the microbiological spoilage of foods. Subsequently, the Food and Drug Administration contracted with the American Public Health Association to develop such a compendium of methods.

The *Compendium* is to a degree a continuation of two previous publications in this field. The first edition of *Recommended Methods for the Microbiological Examination of Foods* was published in June 1958 by the Coordinating Committee on Laboratory Methods of the American Public Health Association. The committee involved in this work was chaired by Dr. Harry E. Goresline. A second edition of this manual was published in 1966 by the same organization with Dr. John M. Sharf, chairman

of the subcommittee charged with the preparation of the manual. Furthermore, the APHA Committee on Laboratory Standards and Practices suggested that the procedures for shellfish examination contained in *Recommended Procedures for the Examination of Sea Water and Shellfish*, 4th Edition, 1970, be incorporated in this *Compendium*. This has been accomplished and, therefore, effectively terminates the above mentioned procedural manual. Those individuals interested in methods for the examination of sea water are referred to the 14th Edition of *Standard Methods for the Examination of Water and Wastewater*, 1975.

Some of the methods included in this compendium differ only in formats from those given in the Official Methods of Analytical Chemists (12th ed.) and in *Standard Methods for the Examination of Dairy Products* (13th ed.). These methods are used by various federal, state, and municipal regulatory agencies as official methods of analysis. Other methods were selected which have been used in the monitoring of foods for pathogens or for food spoilage types of microorganisms.

In an effort to assist analysts not familiar with different types of foods, a section has been developed in the *Compendium* for a brief description of different foods and processing operations involved in their manufacture. Emphasis in these chapters is given to the types of microorganisms likely to occur in specific foods or food commodity groups, as well as their significance in these foods. This information will allow analysts a more judicious selection of methods for the examination of certain foods.

Shortcomings in different methods are recognized widely by food microbiologists and, hopefully, research will eliminate these from current analytical methodology. While much attention is now given to correct procedures for securing representative food samples for analysis, relatively little is known about the insults to contained microorganisms in the samples during transportation to laboratories. This is particularly important where split samples must be shipped to different laboratories for comparative analyses. The development of cryoprotective additives for samples would be very helpful here. Current procedures generally ignore the stressed or injured condition that may exist in many microorganisms resulting from sublethal treatments during processing and storage of foods. Methods need to be developed that allow injury to be repaired, especially before selective cultural procedures are applied. The enterotoxigenic staphylococci present challenges in the detection of cells by cultural procedures or by the use of indicators such as thermostable nuclease; and procedures for measuring the enterotoxins in food still are adaptable to only a few specialized laboratories. Fluorescent antibody techniques for detecting salmonellae are not as adaptable as had been expected for routine examinations of foods. Procedures for the more certain identification of *Bacillus cereus*, and isolates of *Clostridium perfringens* are needed, as are selective media for detecting *Yersinia* and *Shigella* in foods. A sequel to this *Compendium* is being planned as research provides means for the updating of current methodology.

Many persons have contributed most unselfishly to the development of the *Compendium*. The project was conceived and developed by Dr. Howard L. Bodily. Collaboration in its implementation and development was supported by a contract from the Food and Drug Administration, U. S. Department of Health, Education, and Welfare, through the encouragement of Dr. J. C. Olson, Jr. Government agencies involved in the microbiological surveillance of foods and professional societies with a competence and interest in food microbiology were asked to appoint

representatives to an Intersociety/Agency Committee to study current analytical methods for the microbiological examination of foods. Authors and contributors were solicited from microbiologists who had established competence in the different subject areas selected for the *Compendium*. The Intersociety/Agency Committee spent many hours in planning the general format and overseeing the content of the *Compendium*. The authors and contributors were especially generous and prompt in the writing, reviewing, and correcting of the materials for which they accepted responsibility. Deliberations of the Intersociety/Agency Committee during its work on the *Compendium* were facilitated and assisted by the attentive care of Mrs. H. L. Bodily to committee proceedings. Dr. Nell Hirschberg furnished exceptional dual competence as copy editor and technical reviewer. Dr. Elizabeth Robinton constructed the index for the *Compendium*. For all of the study and contributions provided by colleagues, the editor expresses his sincere appreciation.

Corrections and technical questions should be sent to the Director of Publications, APHA, 1015 Eighteenth Street, NW, Washington, DC 20036 and will be referred to the Editor or the Chairman of the IS/A Committee.

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*Compendium of Methods for the
Microbiological Examination of Foods*

TABLE OF CONTENTS

Page

GENERAL LABORATORY PROCEDURES

| | | |
|----------------------|---|---------------|
| Chapter 1 | Sample Collection, Shipment and Preparation for Analysis | 3 |
| 1.1 | General Considerations | 3 |
| 1.2 | Sample History and Other Data | 3 |
| 1.3 | Sampling Procedures | 3 |
| 1.4 | Storage and Shipment of Samples | 5 |
| 1.5 | Responsibility of the Laboratory Upon Receipt of Samples | 6 |
| 1.6 | Preparation of Food Sample Homogenate | 8 |
| 1.7 | References | 9 |
| Chapter 2 | Equipment, Media, Reagents, Routine Tests and Stains | 10 |
| 2.1 | Equipment | 10 |
| 2.2 | Culture Media | 18 |
| | Individual Media | 19 |
| | Acetate Agar | 19 |
| | Acid Products Test Broth | 19 |
| | Agar Medium for Differential Enumeration of Lactic Streptococci | 19 |
| | Alkaline Peptone Water | 20 |
| | Anaerobic Egg Agar | 20 |
| | Anderson's Pork Pea Agar | 20 |
| | APT Agar | 21 |
| | APT Agar + BCP | 21 |
| | APT Broth | 21 |
| | APT Broth (For Cultivation of <i>Lactobacillus</i>) | 22 |
| | Baird-Parker Medium | 22 |
| | Base Layer Medium (Lipolysis) | 23 |
| | Basal Medium (Proteolysis) | 23 |

| | |
|--|----|
| Beef Heart Infusion Medium | 23 |
| Beef Heart Infusion Broth | 24 |
| Bile Esculin Agar | 24 |
| Bismuth Sulfite Agar | 24 |
| Bismuth Sulfite Salt Broth | 25 |
| Blood Agar Base | 25 |
| Brain Heart Infusion Agar | 26 |
| Brain Heart Infusion Broth | 26 |
| Brilliant Green Agar (For <i>Salmonella</i>) | 26 |
| Brilliant Green Lactose Bile Agar | 27 |
| Brilliant Green Lactose Bile Broth, 2% | 27 |
| Bromcresol Purple Carbohydrate Broth | 27 |
| Buffered Glucose Broth | 27 |
| Carbohydrate Fermentation Media | 28 |
| Cary and Blair Transport Medium | 28 |
| Casein Soy Peptone Agar | 28 |
| Chopped Liver Broth | 28 |
| Christensen's Urea Agar | 29 |
| Citrate Agar (Christensen) | 30 |
| Citrate Agar, Simmons' | 30 |
| Cooked Meat Medium (CM) | 30 |
| Crystal Violet Tetrazolium Agar | 31 |
| Decarboxylase Test Media Falkow Method (Basal Medium) | 31 |
| Decarboxylase Test Media Basal for Use with Lysine, Arginine, Ornithine | 31 |
| Desoxycholate Citrate Agar (Leifson, 1935 Modified) . | 32 |
| Desoxycholate Lactose Agar | 33 |
| Dextrose Tryptone Agar | 33 |
| Dextrose Tryptone Bromcresol Purple Agar | 33 |
| Differential Broth for Lactic Streptococci | 33 |
| Differential Reinforced Clostridial Medium (DRCM) | 34 |
| Dihydrolase Broth | 34 |
| DNase Test Medium | 34 |
| DNase Test Medium (Alternate Method) | 35 |
| EC Broth | 35 |
| Enteric Enrichment (EE) Broth | 35 |
| Eosin Methylene Blue Agar (Levine) | 36 |
| Eugon Agar | 36 |
| Fluid Thioglycollate Medium | 36 |
| FPA Medium (Fluorescent Pectolytic Agar) | 37 |

| | |
|---|----|
| Antibiotics Solution | 37 |
| Gel-Phosphate Buffer | 37 |
| Gelatin Agar | 37 |
| Glucose Broth | 37 |
| Glucose Salt Teepol Broth (GSTB) | 38 |
| Glucose Tryptone Agar | 38 |
| GN Broth | 38 |
| Gum Tragacanth-Arabic | 38 |
| Halophilic Agar | 39 |
| Halophilic Broth | 39 |
| Hektoen Enteric Agar | 39 |
| Hugh-Leifson Glucose Broth (Liston-Baross) (HLGB) | 39 |
| HYA Agar | 40 |
| Indole-Nitrite Broth | 40 |
| KF Streptococcus Agar | 40 |
| KF Streptococcus Broth | 41 |
| KG Agar | 41 |
| Koser's Citrate Broth | 41 |
| Kranep Agar | 42 |
| Lactobacillus MRS Broth | 42 |
| Lactobacillus Selection Medium (Modified) | 43 |
| Lactic Agar | 43 |
| Lactose Broth | 43 |
| Lactose Gelatin Medium | 44 |
| Lactose Gelatin Medium (For <i>C. Perfringens</i>) | 44 |
| Lauryl Sulfate Tryptose Broth | 44 |
| Lee's Agar | 45 |
| Litmus Milk | 45 |
| Liver Broth | 45 |
| Liver Infusion—Sorbic Acid Agar | 45 |
| Liver Veal Agar | 46 |
| Liver Veal Egg Agar | 46 |
| Lysine Iron Agar | 46 |
| M 16 Medium | 47 |
| MacConkey Agar | 47 |
| MacConkey Broth | 47 |
| Malonate Broth | 47 |
| Malt Agar | 47 |
| Malt Agar (Acidified) | 48 |
| Malt Agar (With Antibiotic) | 48 |
| Methylene Blue Agar | 48 |