

SUMMARY OF BACTERIOLOGICAL RESULTS

SEE BACTERIOLOGICAL DEFINITIONS

Page of Pages

1. PRODUCT

2. SAMPLE NUMBER

3. MANUFACTURER

4. DATE COLLECTED

SUBSAMPLE A	DESCRIPTION B	COLIFORMS MPN PER GRAM C	E. COLI MPN PER GRAM D	COAGULASE POSITIVE STAPHYLOCOCCI MPN PER GRAM E	AEROBIC PLATE COUNT ORGANISMS PER GRAM F

1"<3" means "not found in 1/10 gm. portion"

BACTERIOLOGICAL DEFINITIONS

COLIFORMS

Coliforms are bacteria associated with equipment and employee sanitation. Their appearance or increase in a processed food indicates insanitary handling and/or contact with improperly cleaned equipment; and the potential danger to health which may result from such insanitation.

E. COLI

E.coli is the member of the coliform group of bacteria found in the intestinal tract of animals. Thus, its presence in foods is an indication of direct fecal pollution, and of the potential danger to health associated with such pollution.

COAGULASE-POSITIVE STAPHYLOCOCCI

Coagulase-Positive Staphylococci are bacteria which can cause food poisoning when present in appreciable numbers. Staphylococci are present on the skin and in the nasal passages; and, thus, their presence in food is more directly associated with employee sanitation.

AEROBIC PLATE COUNT

Aerobic Plate Count is a measure of the number of living bacteria that can grow in the presence of air at 35° [C]. It serves as a guide to the conditions of general sanitation in a plant. The count in a product will increase as a result of insanitary handling, contact with improperly cleaned equipment, and/or prolonged holding at room temperature.

SALMONELLA AND ARIZONA

Salmonella and *Arizona* bacteria cause a bacterial food infection. Food may become contaminated directly or indirectly from contacting human excreta, human carriers of the disease, or food products of animal origin (*meat, poultry, eggs, etc.*). The organisms should be eliminated from foods and animal feeds by appropriate heat or chemical treatment and improved sanitation.

VIBRIO PARAHAEMOLYTICUS

Vibrio parahaemolyticus is a cholera-like bacterium of marine origin which can cause food-borne disease. Seafoods and seafood products are primarily responsible for the reported outbreaks. Thorough cooking, avoidance of recontamination after cooking and refrigerated storage of such products are effective control measures. The microorganism is destroyed by heating above [57°C] and growth is prevented by refrigeration below [7°].

FECAL STREPTOCOCCI

Fecal streptococci (Enterococci) are bacteria commonly found in the intestinal tract of man and animals. Thus, their presence in foods may indicate fecal pollution and/or insanitary food processing practices. Their disease-producing potential by transmission in foods is inconclusive.

CLOSTRIDIUM PERFRINGENS

Clostridium perfringens is a spore-forming bacterium which is widely distributed in nature and is a normal inhabitant of the intestinal tract of animals and man. When heat resistant spores of this bacterium survive cooking and microorganism can grow in foods which are improperly refrigerated and, when present in large numbers, may cause food poisoning.