

## Self Food Quality Care

Consumption of coliform-contaminated food can cause gastrointestinal tract diseases. The Ministry of Public Health's food Standards (Acts) Specify the amount of coliforms in various types of food. Excess amount of coliforms (beyond standard) has still been found in food. The test kit for consumers to detect coliforms in food and obtain the result within 24 hours.

## Health Impact

Contaminated food with excess amount of coliforms may be contaminated with food poisoning bacteria which can cause diarrhea, vomiting, fever, headache, or even death.

## Target Sample

Cooked food by heat

## Number of Tests / Kit

30 Tests / Kit

## Sensitivity of Test Kit

Lowest detected amount, 10 colonies or 10 cells in 1 gram (gm.) of food.

## Test Kit Tool

### A. Details of Kit

- 30 Sachets of test papers (in black envelope)
- 60 Sterile syringes
- 30 Sterile plastic bags
- Reagent 1 and 2 ; 30 bottles each
- 1 Set of cotton balls with alcohol
- 1 bottle of disinfectant
- 1 Sheet of test kit manual

### B. Other necessary material

Balance with 1 gram scale  
Scissors  
Metal Spoon  
Lighter

## Procedure

- Street foods, vended food, food stalls, food in restaurants, school ect. Must follow every step.
- Controlled food according to the Public Health Act No. 26, 144, ect. Follow steps 1-6 and move to steps 9-10.
- Other types of food, can request for details at Department of Medical Sciences.



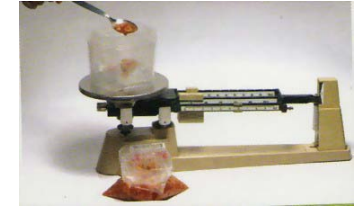
1. Examiner uses cotton ball soaked with alcohol to rub both hands, spoon, scissors, and the opening area of food container.



2. Flame cutting part of scissors by using lighter and hold it to be cooled down. Then cut the opening area of food container.



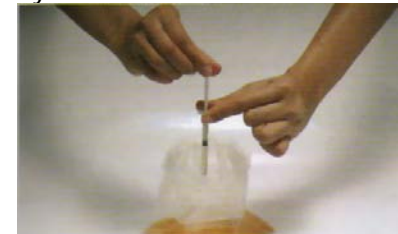
3. Flame spoon by using lighter and hold it to be cooled down.



4. Weight 11 grams of food in a sterile plastic bag.



5. Pour all reagent 1 into the plastic bag. Tightly close, and vigorously shake at least 25 times.



6. Use a syringe to draw up 1 ml. of liquid.



7. Inject all liquid into bottle of reagent 2, Tightly close cap and vigorously shake at least 25 times.

# Test Kit for Coliform in food



Place to order

**Asianmedic Co., Ltd**

[www.asianmedic.com](http://www.asianmedic.com)

## Evaluation

Count number of **red spot** on the test paper and interpret results as the following table.

Type of Food	No. of red spot	Interpretation	Coliforms in 1 gm of food
1. Food according to the Ministry of Public Health, Thailand. 1.1 Jam, jelly, seasonings, condensed milk, soy bean milk, food in tightly sealed containers, etc.	0	√	No. of red spot x 10
	1 or more	x	
1.2 Pasteurized milk at the factory	0 – 10	√	No. of red spot X 100
	11 or more	x	
2. Ready-to-eat food: Street food, food stalls, vended food, food in restaurant, school etc.	0 – 4	√	No. of red spot X 100
	5 or more	x	

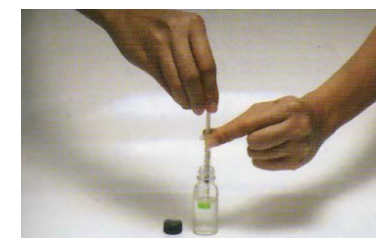
√ = Pass(good quality) X =not pass (poor quality)

Note: Food type 2 are interpreted according to food guidelines of Department of Medical Sciences.

- For other types of food, please ask Department of Medical Sciences.

## Procedure After test

Pour disinfectant into test paper sachet about 1/3 of sachet to destroy microorganisms, tightly close, and discard.



8. Use a new syringe to draw up 1 ml. of liquid from step 7.



9. Touch tip of syringe to test paper in the sachet, and inject all liquid.



10. Gently remove air from test paper sachet. Tightly close the sachet. Keep test paper in the dark at room temperature for 24 hours.

## Precaution

- Keep the test kit out of reach of children.
- Do not contact the disinfectant. Wash immediately if contact any part of the body.
- Beware of using lighter, not close to cotton ball with alcohol.

## Keeping/ Age

- Keep test paper (in black envelope), sterile syringe, plastic bag, and bottles of Reagent 1, 2 in refrigerator 12 months.
- Tightly close bottle of alcohol all times to prevent evaporation.