

STAPHYLOCOCCUS AUREUS TEST KIT (SA Medium, VOH14)



The process of preparing the equipment before inspection



1. Food for detecting the Staphylococcus Aureus (SA Medium, VOH14)



2. Equipment for use in food inspection, detecting the Staphylococcus Aureus (SA Medium, VOH14)



3. Clean the floor of the tray used to place the device with a cotton swab moistened with 70% alcohol.



4. Clean both hands with a cotton swab moistened with 70% alcohol.



5. Clean the knife for cutting the mouthpiece with a cotton swab moistened with 70% alcohol.



6. Clean the bottle cap and the neck of the bottle with a cotton swab moistened with 70% alcohol.



7. Cut the band of the mouthpiece with a clean knife. And use a knife to open the mouth band.



8. Use the tip of the knife to open the bottle band.



9. Clean the bottle cap and the bottle neck thoroughly again with a cotton swab moistened with 70% alcohol.



10. Use the thumb and index finger to rotate the bottle cap to unscrew it without touching the mouth of the bottle.

A. Monitoring of contamination of food contact containers **Checking the contamination of Dishes, Spoon-Forks, Cups, Chopsticks, Chopping boards**



1. Open a sterile cotton swab wrapped in a wooden side.



2. Put a cotton swab dipped in food to detect the Staphylococcus Aureus (SA Medium, VOH14). Twist the wood and the side of the glass bottle so that the absorbent cotton absorb Staphylococcus Aureus (SA Medium, VOH14)



3. Bring a cotton swab to the label, container and equipment to be inspected by rotating the wood slowly. In the middle of the plate, about 4 inches (2 × 2 inches), repeat the same point 3 times.



4. Bring a cotton swab to the label on the spoon-fork both inside and outside in the food contact area.



5. Bring a cotton swab to the label around the edge of the water cup, about half an inch from the top edge both inside and outside.



6. Put a cotton swab on the tip of the chopstick, about 1 inch and a half, around the end of the food contact.



7. Bring a cotton swab to the cutting board, which is about 4 square inches (2 × 2 inches).

8. Bring cotton swab from item 3-7, dip in food to detect Staphylococcus Aureus (cotton swab, 1 stalk per food, check for Staphylococcus Aureus bacteria 1 bottle), broken wooden sticks by pulling the wooden stick out from the mouth of about half of the bottle. Then broken the wood and the mouth of the glass bottle Let the cotton-containing part in the food inspect the Staphylococcus Aureus.



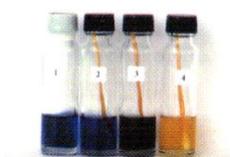
9. Flaming the mouth of the bottle to kill microorganisms.



10. Put the bottle cap on the bottle.



11. Rotate the bottle cap tightly again.



12. Set aside at room temperature (25-40°C) for 24-72 hours and check the results against the color calibration sheet SA Medium, VOH14.

B. Examination of contaminated hands, food contact persons



1. Open a sterile cotton swab wrapped in a wooden side.



2. Put a cotton swab dipped in food to detect the Staphylococcus Aureus (SA Medium, VOH14). Twist the wood and the side of the glass bottle so that the absorbent cotton absorb Staphylococcus Aureus (SA Medium, VOH14)



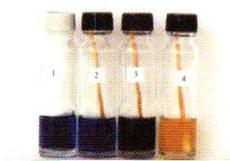
3. Bring a cotton swab to the label on the hand from the tip of the finger to the point 2, in addition to the thumb, give the label only item 1

4. Bring cotton swab from item 3, dip in food to detect Staphylococcus Aureus (cotton swab, 1 stalk per food, check for Staphylococcus Aureus bacteria 1 bottle), broken wooden sticks by pulling the wooden stick out from the mouth of about half of the bottle. Then broken the wood and the mouth of the glass bottle Let the cotton-containing part in the food inspect the Staphylococcus Aureus.



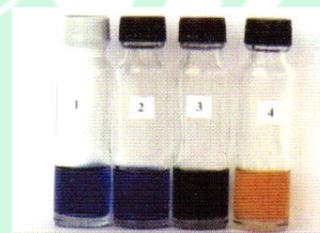
5. Flaming the mouth of the bottle to kill microorganisms.

6. Put the bottle cap on the bottle. Then rotate the bottle cap tightly again.



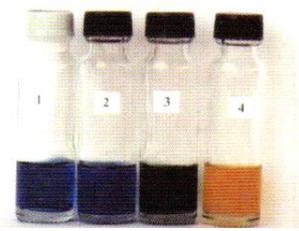
7. Set aside at room temperature (25-40°C) for 24-72 hours and check the results against the color calibration sheet SA Medium, VOH14.

C. Inspection of food contamination



Liquid food

- ◆ Use a spoon that is sterilized with hot water or 95% alcohol and then lightly scoop about 1 ml of food into the food container. Check the Staphylococcus Aureus (SA Medium, VOH14).
- ◆ Set aside at room temperature (25-40°C) for 24-72 hours and check the results against the color calibration sheet SA Medium, VOH14.

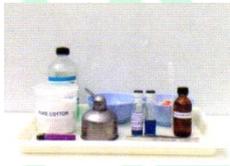


Solid food

- ◆ Use scissors that are sterilized by wiping the scissors with 70% alcohol. Cut the food into small pieces, enough to pass through the bottle. Then use the sterilized tweezer Put about 1 gram of food into the food container to detect the Staphylococcus Aureus (SA Medium, VOH14).
- ◆ Set aside at room temperature (25-40°C) for 24-72 hours and check the results against the color calibration sheet SA Medium, VOH14.

Examination of spicy foods or sour foods

How to adjust food samples before testing with SA Medium, VOH14



1. Materials and food for testing spicy or sour foods consisting of:

- 1.1 Foods to test.

- 1.2 Solution for pretreatment with dropper.

- 1.3 Food for detecting the Staphylococcus Aureus (SA Medium, VOH14)



2. Scoop 1 teaspoon of food. Put in a clean cup.



3. Use a dropper to absorb the pretreatment solution. Take 1 teaspoon of teaspoon

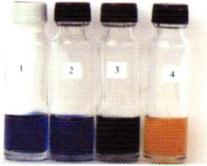


4. Mix the slurry with food.



5. Scoop the food that has been mixed together with about 1 gram of aqueous solution into the food jar. SA Medium, VOH14.

- If the food is sour Such proportions may not be appropriate. By observing the color change of food, checking SA Medium, VOH14, if it turns yellow immediately.



6. Set aside at room temperature (25-40°C) for 24-72 hours and check the results against the color calibration sheet SA Medium, VOH14.

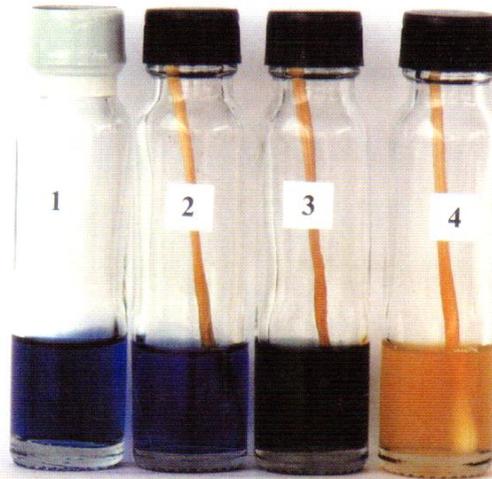
Storage / Age:

- ❖ Stored in the refrigerator / Last 12 months after production
- ❖ Storage inside the box at room temperature will last for 6 months after production.

Practice after examination

- ❖ Pour the used detergent in the toilet bowl before throwing the bottle in the appropriate place.
- ❖ If you want to reuse old bottles Keep the bottle clean. Without microorganisms pending.

Color calibration sheet SA Medium, VOH14



- Bottle 1 Liquid food, check for the Staphylococcus Aureus (SA Medium, VOH14), clear blue, free of sterile lactic acid bacteria.
- Bottle 2 Liquid food examines the Staphylococcus Aureus (SA Medium, VOH14) after the sample is tested and incubated at room temperature for 24-72 hours. Still is a clear blue, unchanged.
- Bottle 3 Liquid food examines the Staphylococcus Aureus (SA Medium, VOH14). After filling the sample, testing and curing at room temperature for 24-72 hours gives positive (+) food. Turn green Looks like a line when jogging Indicates that the specimen has been contaminated with Staphylococcus Aureus.
- Bottle 4 Liquid food, check for the Staphylococcus Aureus (SA Medium, VOH14). After filling the sample, test and incubate at room temperature for 24-72 hours, give positive results (++) . The food turns yellow. Looks like a line when jogging Indicates that the specimen has been contaminated with Staphylococcus Aureus.



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