



Instruction manual for Hydrogen Sulfide Production Bacterial in Drinking Water (SI Medium / VOH13)



Equipment preparation procedure before inspection



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



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



3. Clean the knife for cutting the bottle strapping strips. With a cotton swab moistened with alcohol 70%



4. Clean around the bottle caps and neck of the bottle strapping area clean With a cotton swab moistened with alcohol 70%



5. Cut the strapping from the bottle with a clean knife.



6. Use the tip of the knife to open the bottle strap.



7. Clean around the bottle caps and bottlenecks again With a cotton swab moistened with alcohol 70%



8. Use the thumb and forefinger to rotate the bottle caps to unscrew. By not letting the fingers touch the bottle's mouth.

A. Contamination inspection of food contact containers

Contamination inspection of **Plates**, **Spoons - Forks**, **Cups**, **Chopsticks**, **Cutting Boards**



1. Open the wrapped cotton buds that have been sterilized on the wooden side.



2. Dip a cotton swab into the food to check for coliform bacteria (SI Medium, VOH13) Twist the wood with the glass bottle beside For the cotton to absorb food, to detect coliform bacteria (SI Medium, VOH13).



3. Bring a cotton swab and tag the container and equipment for inspection. By rotating the wood slowly In the center of the plate, about 4 square inches (2 × 2 inches), make the label repeat the same point 3 times



4. Apply a cotton swab to the spoon and fork. Both inside and outside the food contact.



5. Apply a cotton swab to the mouth of the cup, about half an inch from the top edge, inside and outside.



6. Apply a cotton swab to the end of the chopstick about 1 inch and a half around the tip that touched the food.



7. Use a cotton swab to smear the active side about 4 square inches (2 × 2 inches).



8. Dip a cotton swab from item 3-7 into the food to check for coliform bacteria. (1 cotton bud stick per food, check for 1 bottle of coliform bacteria). Broken cotton buds by pulling the wood out of about half of the bottle's mouth. Then broke the wood and the mouth of the glass bottle Leave the cotton-containing part in the food to check for coliform bacteria.



9. Fire on the mouth of the bottle to kill microbes.



10. Place the bottle cap on the top of the bottle.



11. Screw the bottle caps tightly again.



12. Set aside at room temperature 25-40 °C for 24-48 hours and check the results compared with the SI Medium (VOH13) color chart.

B. Contaminated inspections of cooks' hands



1. Open the wrapped cotton buds that have been sterilized on the wooden side.



2. Dip a cotton swab into the food to check for coliform bacteria (SI Medium, VOH13) Twist the wood with the glass bottle beside For the cotton to absorb food, to detect coliform bacteria (SI Medium, VOH13).



3. Take a cotton swab to smear the hand from the tip of the finger to the 2nd item, in addition to the thumb, just mark 1.



4. Dip a cotton swab from item 3 in the food to check for coliform bacteria. Break a cotton swab by pulling the tree out of the bottle's mouth about halfway. And broken with the mouth of the glass bottle Leave the cotton-containing part in the food to check for coliform bacteria.



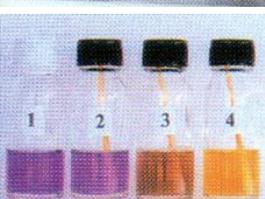
5. Fire on the mouth of the bottle to kill microbes.



6. Place the bottle cap on the top of the bottle.



7. Screw the bottle caps tightly again.



8. Set aside at room temperature 25-40 °C for 24-48 hours and check the results compared with the SI Medium (VOH13) color chart.

C. Food contamination inspection



Liquid food

- Use a teaspoon that is sterilized by hot water. Or dip 95% alcohol and then scoop 1 ml of food into a food bottle, coliform bacteria (SI Medium, VOH13)
- Set aside at room temperature 25-40 °C for 24-48 hours and check the results compared with the SI Medium (VOH13) color chart.



Solid food

- Use sterilized scissors. By wiping the scissors with 70% alcohol, cutting food into small pieces through the bottle's mouth Then use a sterile tweezer Cubed food about 1 gram, put in a food jar to check for coliform bacteria (SI Medium, VOH13)
- Set aside at room temperature 25-40 °C for 24-48 hours and check the results compared with the SI Medium (VOH13) color chart.

D. Examination of yum or sour foods Methods of adjusting food samples before testing with (SI Medium, VOH13)



1. Materials and equipment for testing of spicy or sour foods, consisting of food to be tested, pretreatment solutions Including dropper, coliform bacteria food (SI Medium, VOH13), clean cups and teaspoons.



2. Scoop 1 teaspoon food, transfer to a clean cup.



3. Mix the pretreatment solution with food together.



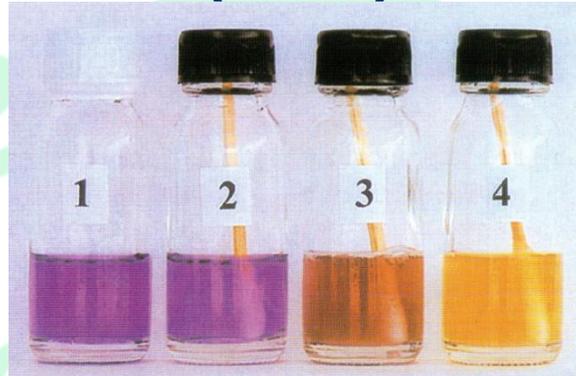
4. Scoop the mixed food together with about 1 grams of pretreatment solution into a SI Medium (VOH13) food jar.

****** In case of food is very sour Such proportions may not be appropriate. By observing the color change of food, checking for SI Medium (VOH13). If the color changes to yellow immediately, add another conditioning solution until the food SI Medium (VOH13) remains unchanged purple.



5. Set aside at room temperature 25-40 °C for 24-48 hours and check the results compared with the SI Medium (VOH13) color chart.

SI Medium (VOH13) color chart



- Bottle 1 :** Liquid food, Coliform bacteria testing (SI Medium, VOH13) clear purple, sterile.
- Bottle 2 :** Liquid food, Coliform bacteria testing (SI Medium, VOH13). After the test samples were put and incubated at room temperature for 24-48 hours, the negative (-) food remained unchanged. Shows that the sample is not contaminated with coliform bacteria.
- Bottle 3 :** Liquid food, Coliform bacteria testing (SI Medium, VOH13). After putting the test specimen and incubating at room temperature for 24-48 hours, the result was positive (+). The food changed from purple to yellowish purple, turbidity and gas increased when shaken. Shows that the sample is contaminated with coliform bacteria.
- Bottle 4 :** Liquid food, Coliform bacteria testing (SI Medium, VOH13). After putting the test specimen and incubating at room temperature for 24-48 hours, the result was positive (++). The food changed from purple to yellow, turbidity and gas increased when shaken. Shows that the sample is contaminated with coliform bacteria.

Storage and Shelf life

- ◆ Keep at room temperature. For about 12 months after production.

Practice when the test is finished

- ❖ Pour the disposable solution into the toilet bowl before discarding the bottle in the appropriate place.
- ❖ If wanting to reuse old bottles Wash the bottle thoroughly By boiling the bottle in boiling water for 30 minutes to prevent the remaining microbes.



ASIANMEDIC CO., LTD.

Tel: 6689-185-8999, 6690-898-5188

E-mail: sales@asianmedic.com

www.asianmedic.com