

### 3. Bifidobacteria

- a) The common occurrence of the bifidobacteria in stools suggests the use of these G(+) anaerobic bacteria as **indicators of fecal pollution**, **especially of waters**.
- b) Some bifidobacteria are employed in the production of fermented milks, yogurt, and other food products, and some are believed to provide some health benefits.
- c) The genus *Bifidobacterium* consists of at least 25 species of **catalase-negative**, **nonmotile rods** whose minimum and maximum growth temperature ranges are 25° to 28°C and 43° to 45°C, respectively.



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# 4. Coliphages/Enteroviruses

- a) Bacteriophages occur in waters in association with their host bacteria phages specific for several intestinal pathogens could be measured as indirect indicators of their host bacterial species.
- b) A coliphage assay procedure for water samples that contain five or more phages/100 ml and that can be completed in 4-6 h.
- c) There is no way of enumerating all E. coli phages or all phages of any other specific bacterium, suggesting the use of mixed indicators for best results.



### **TYPES OF SANITIZERS**

- There are three acceptable types of sanitizer solutions for use in a food establishment.
- 1.Chlorine (Bleach)\* Concentration: 50 to 100 ppm. Chlorine based sanitizers are the most commonly used sanitizers.
- 2.Quaternary Ammonia (QUAT, QAC) Concentration: Per manufacturer's instruction.
- 3. Iodine. Concentration: 12.5 to 25 ppm.



### **ADVANTAGES OF SANITIZER**

- Waterless hand sanitizer provides several advantages over hand washing with soap and water. However, they are not effective if organic matter (dirt, food, or other material) is visible on hands.
- require less time than hand washing
- act quickly to kill microorganisms on hands
- are more accessible than sinks
- reduce bacterial counts on hands
- do not promote antimicrobial resistance
- are less irritating to skin than soap and water
- some can even improve condition of skin



# BENEFITS

- Hand sanitizers are convenient, portable, easy to use and not time consuming. Several studies have concluded that the risk of spreading gastrointestinal (stomach) and respiratory infection is decreased among families who use hand sanitizers.
- Commercially prepared hand sanitizers contain ingredients that help prevent skin dryness. Using these products can result in less skin dryness and irritation than hand-washing.
- Studies show that adding hand sanitizers to classrooms can reduce student absenteeism due to illness by 20 per cent. What's more, many kids think instant hand sanitizers are fun to use.



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