



Lesson 5

Code for Petri Dish Pictures

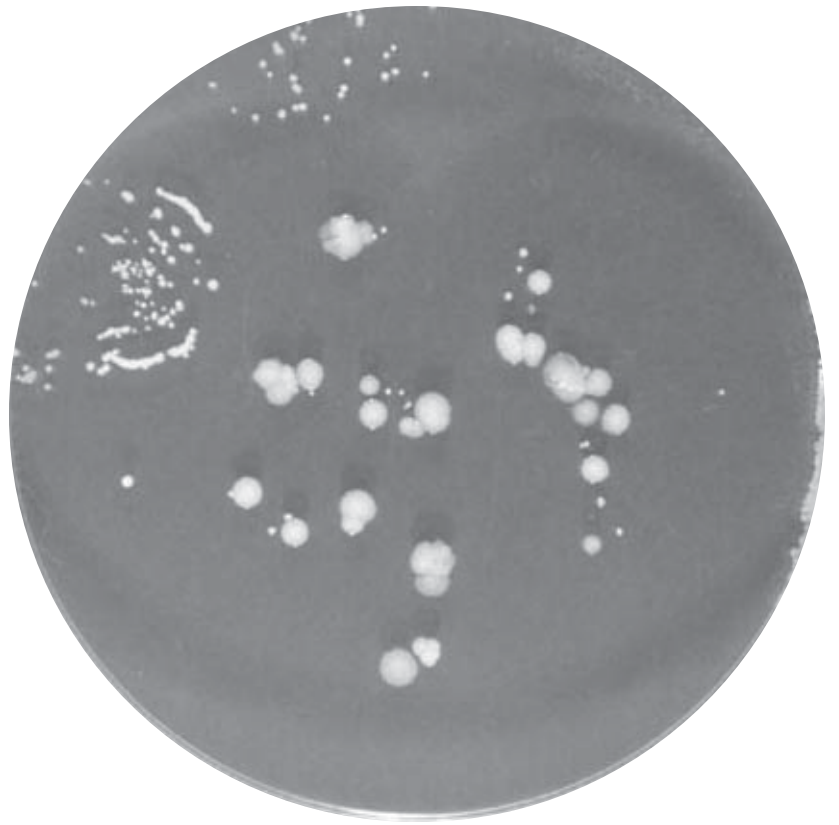
Petri dishes, coded (numbered) on the back.
The legend for the codes is as follows:

1. Small paper cut on finger
2. Strand of hair
3. Unwashed hands
4. Unwashed face
5. Hot dog after 5 days in the refrigerator
6. Used dish sponge
7. Kiss
8. Yogurt
9. Used dishrag
10. Washed dishrag
11. Underneath fingernails
12. Old (slimy) lettuce
13. Fried chicken leg refrigerated for 3 days
14. Old milk
15. Roach's feet
16. Old wooden cutting board
17. Swab from just inside nostril

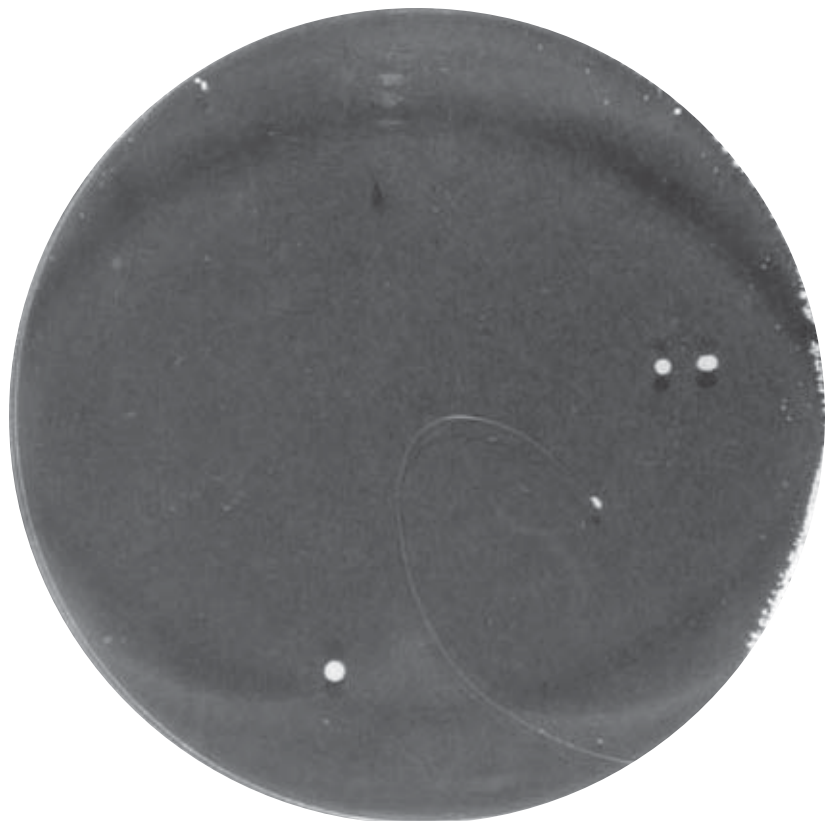
We cannot actually identify these organisms, so we really don't know if the ones you see here are those that merely cause spoilage or those that cause foodborne illness, or either. We think that those you see in the yogurt are those that helped to make the product (food science). We think that those seen in the old milk and old lettuce cultures are probably food spoilage organisms.

Activity from the LSU AgCenter Serving Food Safely Program
Prepared by:
Beth Reames, PhD, LDN, RD
Professor and Extension Specialist (Nutrition and Health)

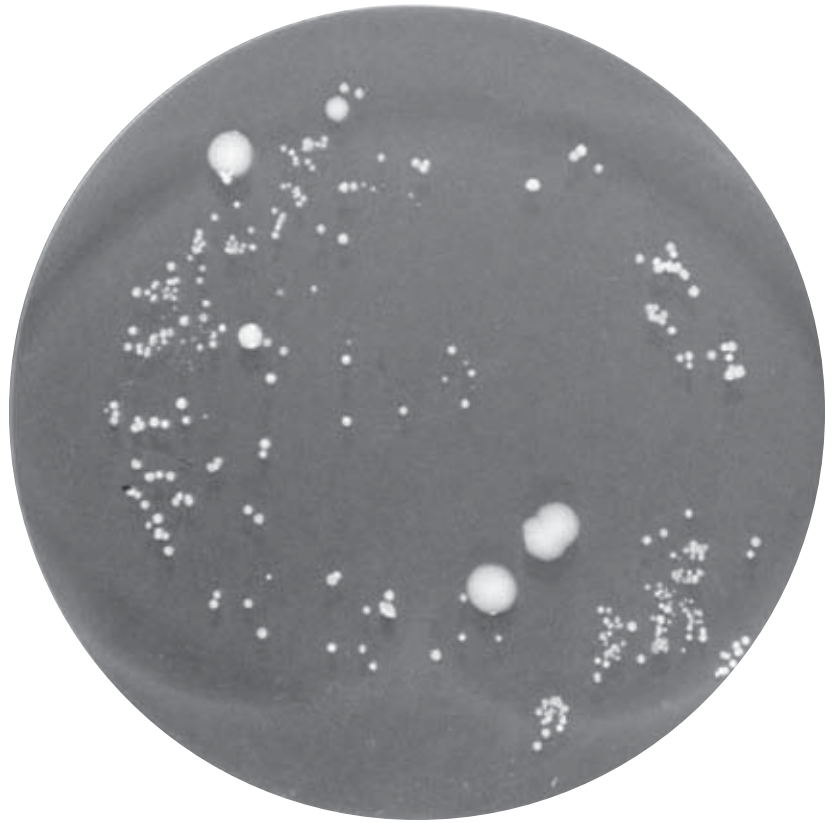
1.
Small paper cut
on finger



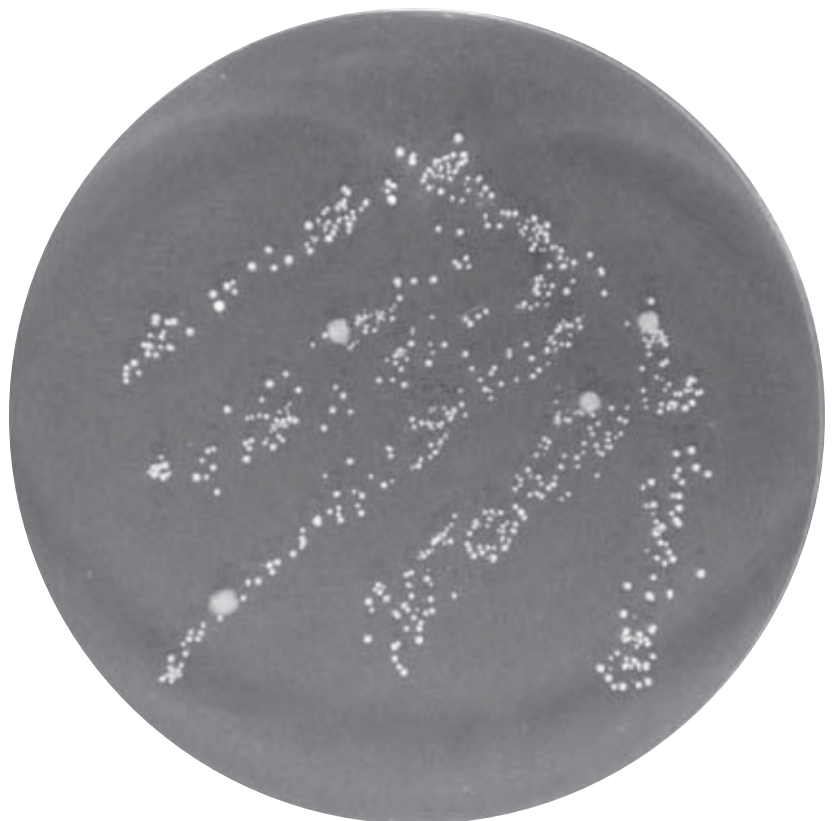
2.
Strand of hair



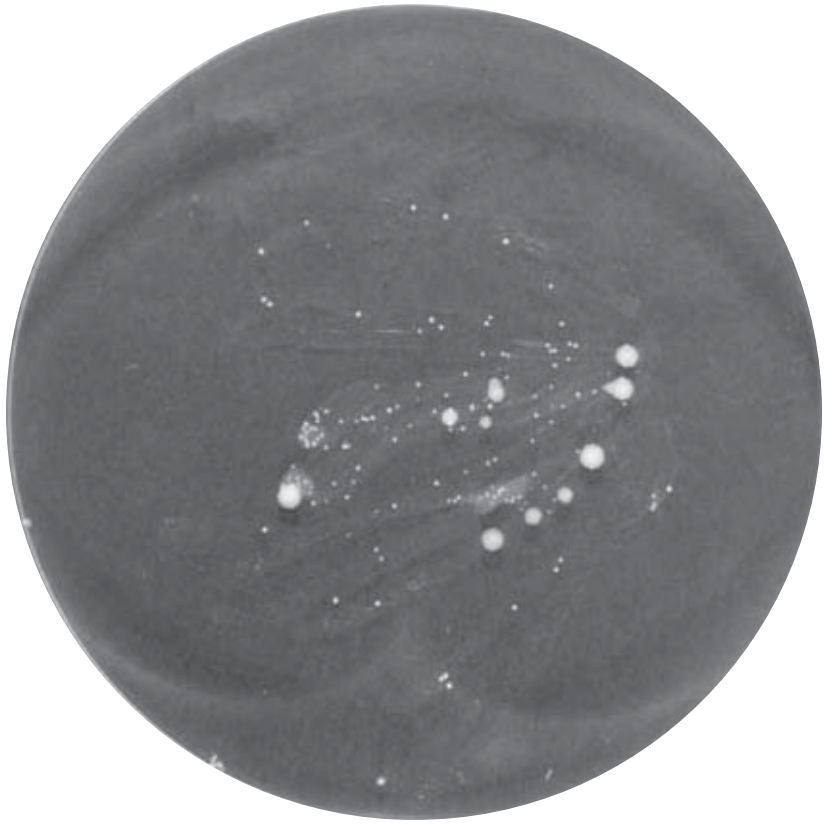
**3.
Unwashed hands**



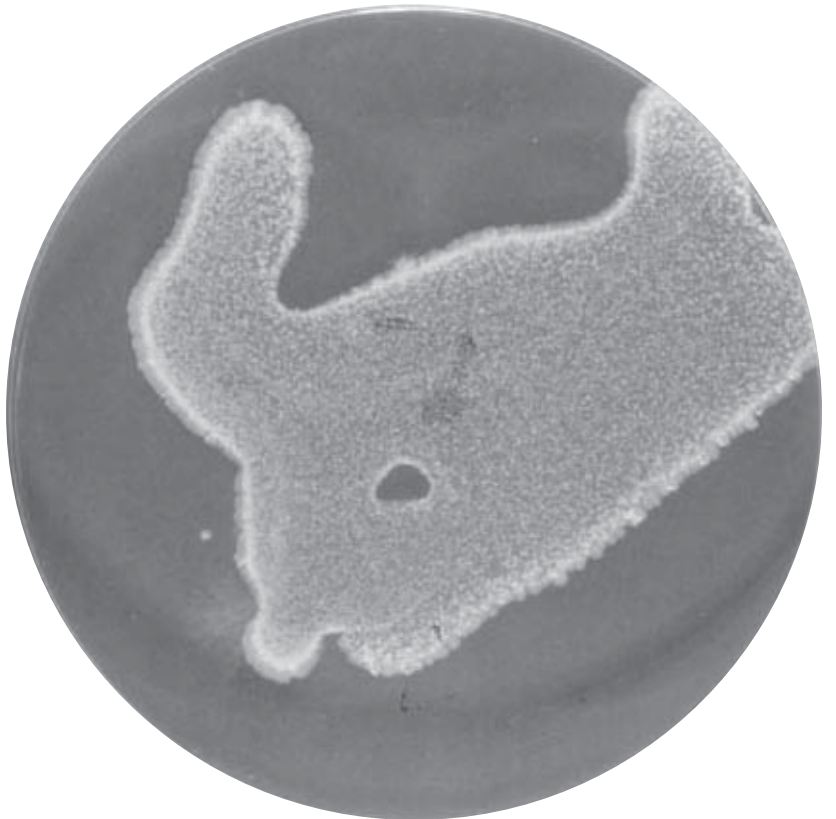
**4.
Unwashed face**



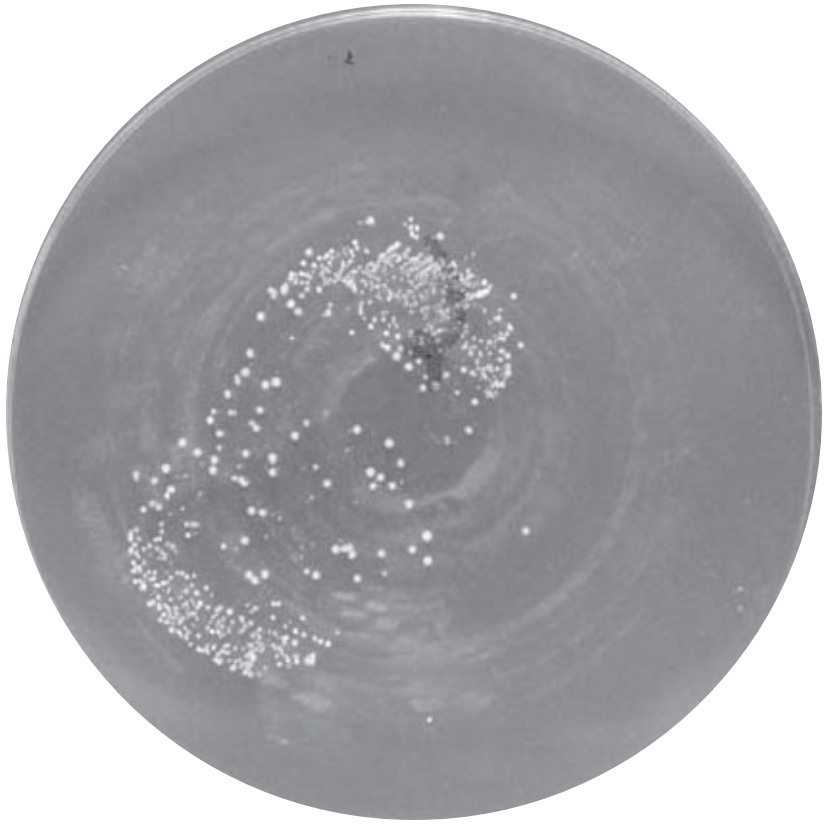
**5.
Hot dog after
5 days in the
refrigerator**



**6.
Used dish sponge**



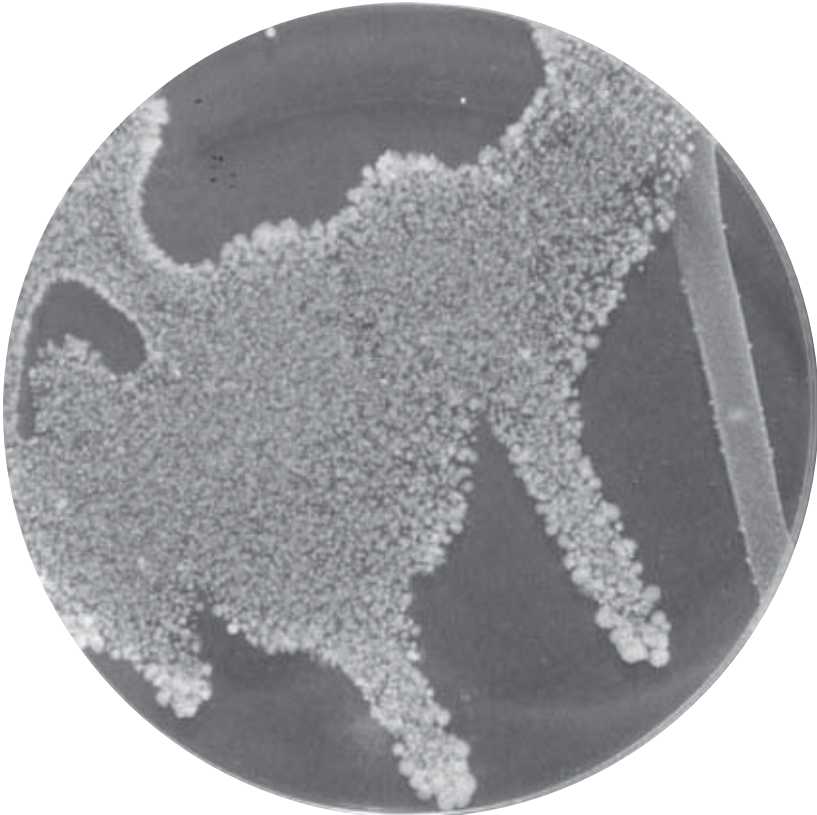
**7.
Kiss**



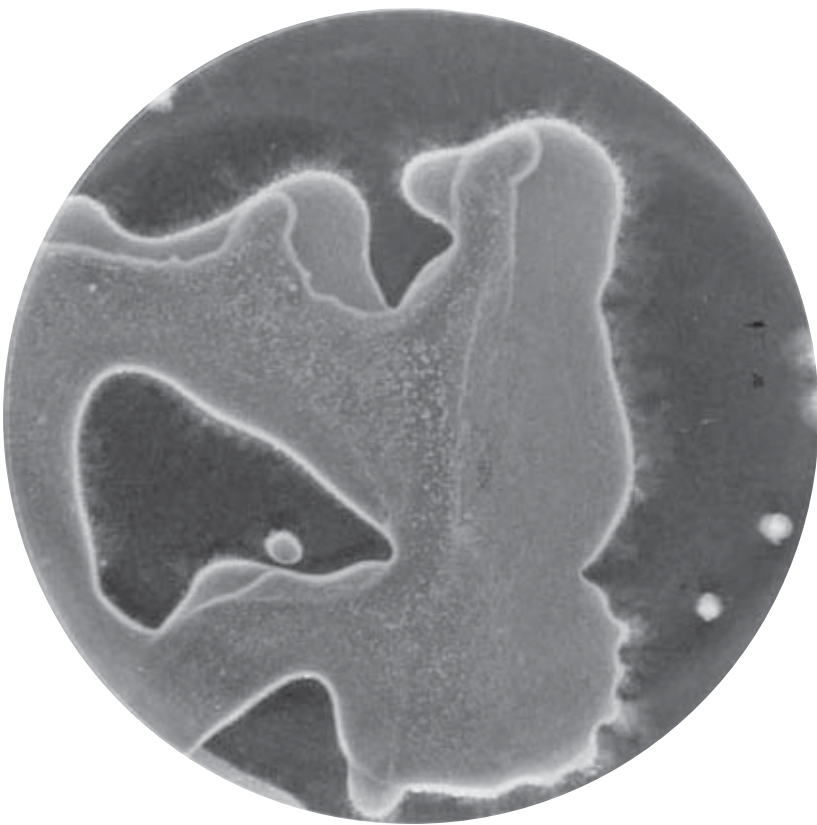
**8.
Yogurt**



9.
Used dishrag



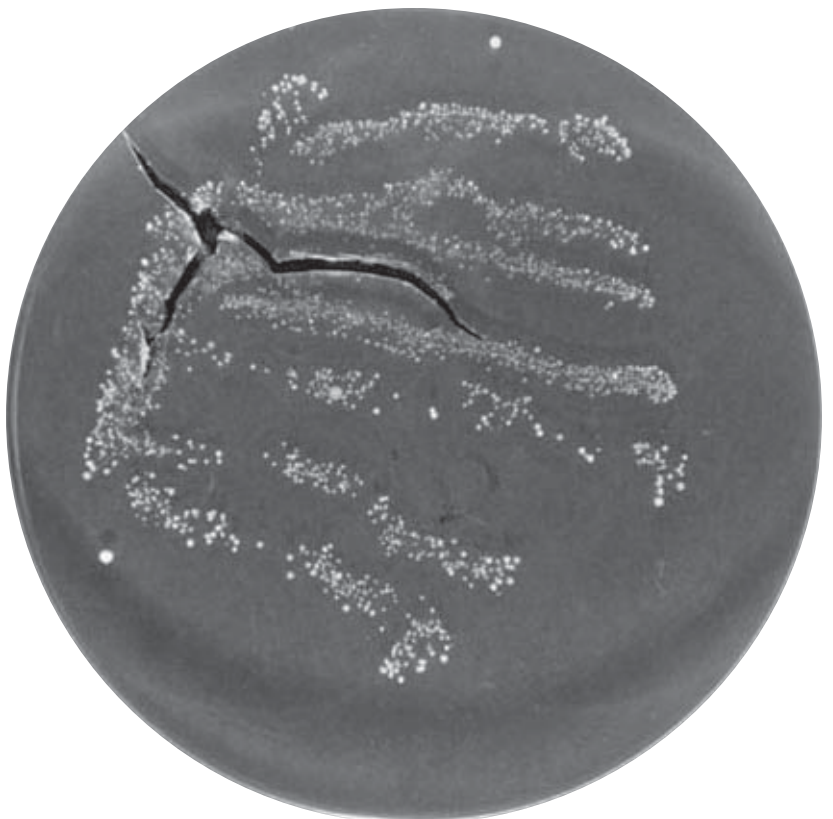
10.
Washed dishrag



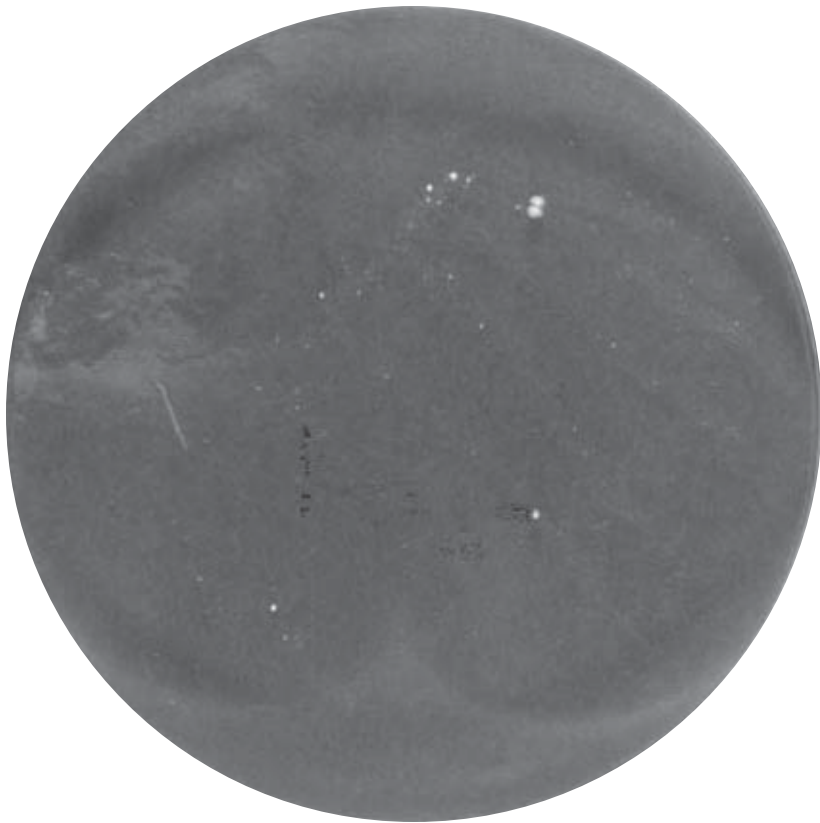
**11.
Underneath
fingernails**



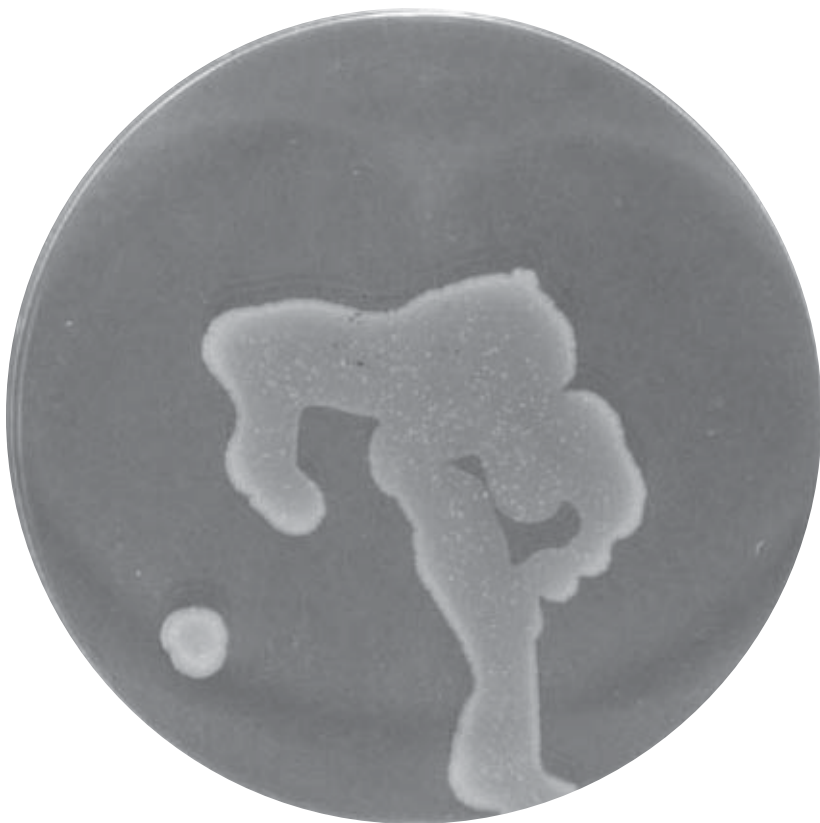
**12.
Old (slimy)
lettuce**



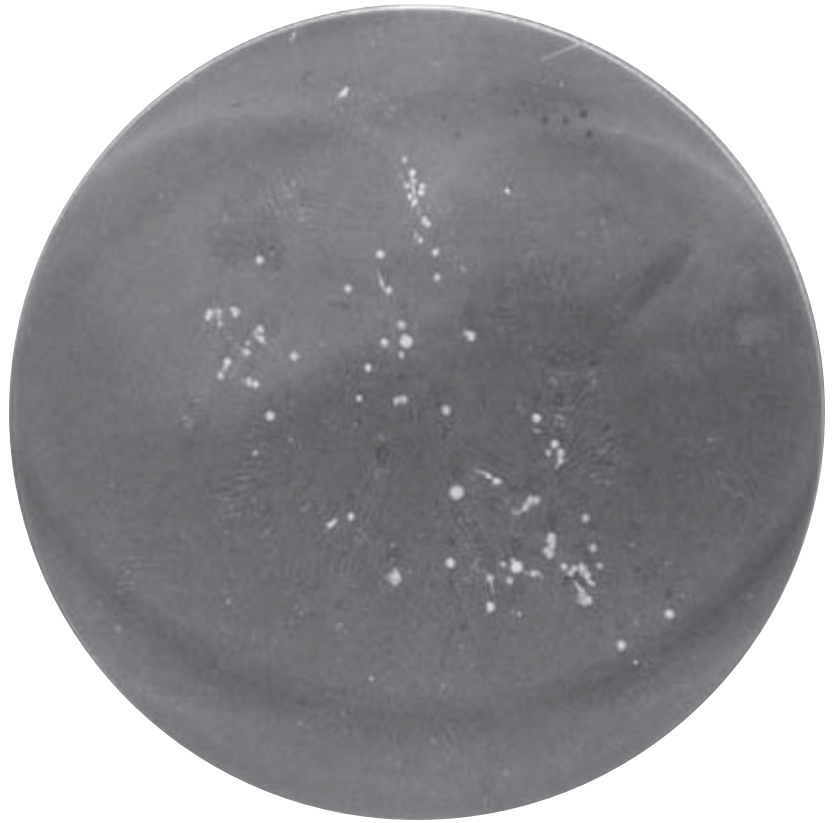
13.
Fried chicken leg
refrigerated for
3 days



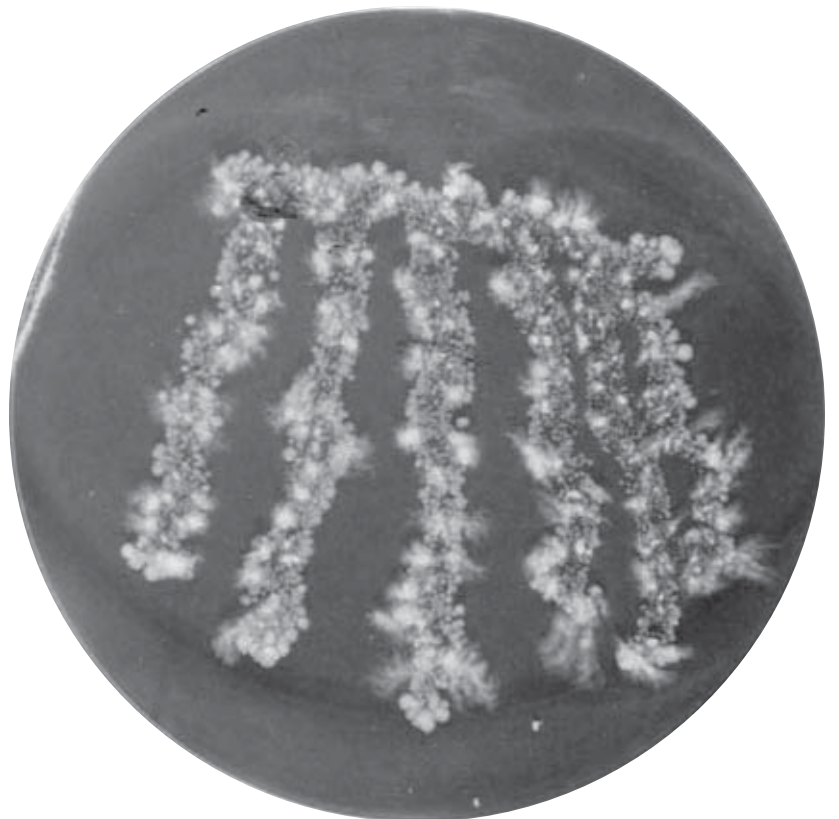
14.
Old milk



**15.
Roach's feet**



**16.
Old wooden
cutting board**



17.
Swab from just
inside nostril

