Soy Fresh Soy Clean

Standard Laboratory Operating Procedure #1

Environmental Monitoring of a Lab Station

Laboratory: Biotech/Bioresearch/Food Science **Location**: Food Science Lab
SOP prepared by: R.Sanders, J. Foudray **Last Revision:** 26 April 2016

General: Microbes play an integral role in lab safety and quality. The purpose of this protocol is to investigate the effectiveness of bio-based cleaners at reducing bacterial counts on lab stations.

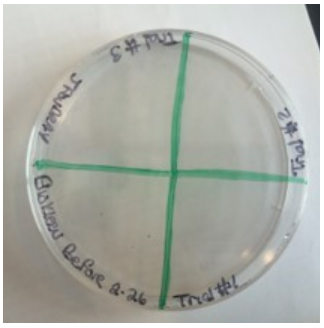
Safety: Safety Glasses, Gloves

Materials:

Nutrient Agar Plates
Sterile Swabs
Sharpie
Bio-Based Cleaners
Rulers
Incubator

Procedure:

1. Using a Sharpie, quadrant the bottom of a nutrient agar plate. Label the edge of the plate with initials, date, name of cleaner, then label one quadrant **Before**, and number remaining quadrants **Trial 1-3**. See picture below:



2. Section off a 15cm x 15cm area of a lab table.

3. Moisten a sterile swab with distilled water and swab the marked area. Streak the **Before** section on the labeled petri dish.

4. Using a serological pipette, add 1ml of test cleaner to the sectioned area and use paper towel to spread cleaner around. Allow area to air dry for 5 minutes.

5. Using a sterile swab, swab a section of the clean area and streak the **Trial 1** quadrant on petri dish. Repeat swabbing the cleaned area and streak plate in quadrants labeled **Trial 2 and 3**.

6. Tape petri dish closed and place in incubator at 37 degrees Celsius for 24 hours.

7. The next day, count bacterial colonies in each section and record data in table.