

Kappa Laboratories, Inc.

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Mt. Sinai Medical Center
 Biomedical Research Building
 4300 Alton Road
 Miami Beach, Florida 33140

Company Name	Client Name		Phone Number
	Request Number	P.O. Number	Fax Number

	Quantity	Price	Kit Description
1		\$125.00	Surface Analysis Test Kit Small: 3 TransSwabs / 2 HydraSponges
2		\$175.00	Surface Analysis Test Kit Medium: 5 TransSwabs / 2 HydraSponges
3		\$250.00	Surface Analysis Test Kit Large: 5 TransSwabs / 5 HydraSponges
4		\$125.00	Microbiological Plates - Open Plate Analysis: 10 plates Bacterial or Mold/Yeast
5			Special Kit Request: TransSwabs or HydraSponges Mix

*PLEASE REFER TO THE Kappa Laboratories www.kappalabs.com FOR FULL LIST OF SERVICES

√	Microbiological Analyses (circle methodology preferred)	Bacterial Description
	Total Aerobic Plate Count	Total Number of Aerobic Bacteria present. After disinfection this number should be very low to none detectable. Testing after disinfection and before production. All of the Aerobic Bacteria present. This test gives a general view as to the Microbiological condition of the facility.
	Coliforms	Indicators of the efficiency of disinfection, Coliform bacteria should be absent. E. coli is a member of the Coliform Family. Coliform bacteria are indications of the general sanitation status of the facility.
	<i>Escherichiae coli</i> - E. coli	Human Fecal indicator organism. E. coli is considered a HACCP Pathogen and should not be present after disinfection. E. coli is a human fecal marker and should not be present.
	<i>Salmonella</i> (EIA or BAM)	A HACCP Pathogen Salmonella is a human pathogen and should be absent from the product. Salmonella is Fecal in origin and is a processing contaminant.
	Staphylococcus Coagulase Positive	Staphylococcus aureus is a common cause of food poisoning that is derived from product handling.
	Listeria sp	Listeria is a recognized pathogen causing prolonged hemorrhagic gastrointestinal disorders. Listeria should not be present. The Listeria bacteria resist heat, salt, nitrite, and acidity better than many other microorganisms.
	Listeria monocytogenes identification	A HACCP Pathogen is found in the intestinal tracts of humans and animals, milk, leafy vegetables and processed foods. Listeria is highly motile and can be readily detected in drains and on floors of facilities which may be contaminated. The Listeria bacteria resist heat, salt, nitrite, and acidity better than many other microorganisms. They survive and grow at low temperatures. Primarily affects pregnant women and their fetuses, newborns, the elderly and those with impaired immune systems. Zero tolerance
	Yeast / Mold (Iso-grid 2 day)	The presence of Mold and Yeast are usually environmental in origin and are more difficult to eliminate by disinfection. The absence or presence of Mold & Yeast is a good indicator of the efficiency of the disinfection process. The presence of Mold & Yeast may be a spoilage catalyst for many food types.
	E. coli 0157:H7	A HACCP Pathogen E. coli 0157:H7 bacteria are the most virulent strain of E. coli bacteria known. E. coli 0157:H7 is found in the intestinal tracts of some mammals, raw milk, unchlorinated water, rare ground beef, person-to-person.