Blues the Clue Lab

1. Everyone WASH hand thoroughly. On the back of this page, create a hypothesis
2. Identify members of group below.

A. B.

C. D.

3. Person A - Collect 2 test tubes from the supply counter

4. Person B - Using masking tape and a sharpie - label your test tube first with the color of your kitchen and then a #1 and #2

5. Person C and D - Bring test tube #1 to the supply counter

Person C - Draw a 5mL sample of milk #1from the container

Person D - Release the sample into the test tube and place the tube into rack #1

6. Person A and B - Bring test tube #2 to the supply counter

Person A - Draw a 5mL sample of milk #2 from the container

Person B - Release the sample into the test tube and place the tube into rack

7. Person C - Return to the supply table - place 1 drop of methylene blue in sample #1 - take the sample back to your kitchen

Person A - Using the thump method - mix the methylene blue thoroughly into the milk

Person C - Loosely cover the test tube with a piece of tinfoil - return test tube to the rack

8. Person D - Return to the supply table - place 1 drop of methylene blue in sample #1 - take the sample back to your kitchen

Person B- Using the thump method - mix the methylene blue thoroughly into the milk

Person D- Loosely cover the test tube with a piece of tinfoil - return test tube to the rack

9. Wash your hands thoroughly! Then record your observations

1. Write a hypothesis on how temperature affect bacterial growth.

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| Samples | Day 2  Describe the visual changes | Day 3  Describe the visual changes |
| Milk #1 |  |  |
| Milk #2 |  |  |

2. Based on your day 2 observations, which milk do you believe was not stored properly?

3. Does your answer for question #2 support your original hypotheses? Why or why not?

4. What do your findings mean in regards to food safety?