

**ISOLATION AND CHARACTERIZATION OF BACTERIA
FROM COOKING UTENSIL AT UiTM CAWANGAN
NEGERI SEMBILAN KAMPUS KUALA PILAH**

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TABLE OF CONTENTS

	PAGE
ACKNOWLEDGEMENT	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vi
LIST OF FIGURES	vii
LIST OF ABBREVIATIONS	viii
ABSTRACT	ix
ABSTRAK	x
CHAPTER 1: INTRODUCTION	
1.1 Background of Study	1
1.2 Problem Statement	2
1.3 Significance of the Study	3
1.4 Objectives of the Study	3
CHAPTER 2: LITERATURE REVIEW	
2.1 Existence of Bacteria in Cooking Utensil	4
2.2 Food Borne Disease	5
2.3 Source of Contamination	6
CHAPTER 3: METHODOLOGY	
3.1 Materials	8
3.1.1 Raw materials	8
3.1.2 Chemicals	8
3.1.3 Apparatus	9
3.2 Methods	9
3.2.1 Collection of bacteria colonies from cooking utensil	9
3.2.2 Isolation of bacteria	10
3.2.3 Observation on colony morphological characteristic	10
3.2.4 Subculture of the isolated colonies	10
3.2.5 Gram stain	10
3.2.6 Citrate test	11
3.2.7 Indole test	12
3.2.8 Catalase test	12
3.2.9 Coagulase test	12
3.2.10 Methyl Red and Voges-Proskauer (MRVP) test	13
3.2.11 Motility test	13
3.2.12 Carbohydrate fermentation test	14

3.2.13 Triple sugar ion test	15
CHAPTER 4: RESULTS AND DISCUSSION	
4.1 Collection of Bacteria Colonies from Cooking Utensil	16
4.2 Isolation of Bacteria Samples	17
4.3 Sub-cultured of the Bacterial Isolates	18
4.4 Biochemical Test of the Isolates	23
CHAPTER 5: CONCLUSIONS AND RECOMMENDATIONS	30
CITED REFERENCES	31
APPENDICES	34
CURRICULUM VITAE	39

ABSTRACT

ISOLATION AND CHARACTERIZATION OF BACTERIA FROM COOKING UTENSIL AT UiTM CAWANGAN NEGERI SEMBILAN KAMPUS KUALA PILAH

Bacteria is living things that can be found everywhere around us, including on the cooking utensil that are used for preparation of food. Usually this existence of bacteria on cooking utensil may due to poor level of cleanliness of the food handlers itself. The colonization of bacteria on cooking utensils may act as fomite for cross contamination of bacteria into food and may cause several implication to human health. A study was conducted in order to isolate and characterized the bacteria that exist on the cooking utensil. This study was conducted at two cafeteria in UiTM Cawangan Negeri Sembilan Kampus Kuala Pilah. The samples of bacteria colonies were collected by swabbing the cooking utensil surface and the sample were characterized by Gram staining reaction and several biochemical test. The biochemical test that were used to characterized the isolated bacteria are catalase, coagulase, indole, methyl red, Voges-Proskauer, citrate utilization test, motility test, triple sugar ion test and carbohydrate fermentation test. There are ten single colonies of bacteria isolated from this study. Six of bacteria colonies can be identified its genus while the other four are unidentified. The bacteria that were successfully isolated in this research are *Staphylococcus* spp. and *Bacillus* spp..