



**CALIFORNIA STATE SCIENCE FAIR
2009 PROJECT SUMMARY**

Name(s) Thomas W. Howell	Project Number J2109
Project Title How Clean Is Your Countertop?	
Abstract Objectives/Goals My objective in this project was to find out how the five following counter tops rate against each other in terms of bacterial growth after food preparation: Quartz, Formica, Granite, Corian and Ceramic Tile. Methods/Materials In this project I used the following materials; swabs, an incubator, 20 petri dishes, agar, different types of meat, bleach, the five counter tops and a ruler. I first bleached the counter tops and took samples from all of them to serve as a control. I then rubbed meat on the counter tops, wiped it with a sponge like a person might and took another sample from each counter top. I had three trials in this project and I used a different type of meat each time to serve as a control. Results I found that Corian was the dirtiest, followed by Ceramic Tile, Formica, Granite, and Quartz. Conclusions/Discussion I found that the more porous counter tops were the dirtier ones and the more dense and less porous ones were much cleaner.	
Summary Statement My project is about bacterial growth on different kitchen counter top materials.	
Help Received My father helped me design the project and my mother helped design the backboard. Both on them also corrected mistakes on my backboard.	