



**CALIFORNIA STATE SCIENCE FAIR  
2011 PROJECT SUMMARY**

<b>Name(s)</b> <b>Danika R. Flemming</b>	<b>Project Number</b>  31147																
<b>Project Title</b> <b>Comparing the Contamination Levels of Various Meats on Different Surfaces</b>																	
<p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b> To determine which meat causes the most bacteria to grow on the four specific surfaces, and which surface allows the most bacteria to grow from the three specific meats.</p> <p><b>Methods/Materials</b></p> <table border="0"><tr><td>-raw chicken</td><td>- Petri dishes</td></tr><tr><td>-raw beef</td><td>- cotton swabs</td></tr><tr><td>-raw fish</td><td>- bleach</td></tr><tr><td>-glass cutting surface</td><td></td></tr><tr><td>-wood cutting surface</td><td></td></tr><tr><td>-metal cutting surface</td><td></td></tr><tr><td>-plastic cutting surface</td><td></td></tr><tr><td>-incubator</td><td></td></tr></table> <p><b>Results</b> The glass cutting surface allowed the most bacteria to grow from the three specific meats. The fish caused the most bacteria to grow on the four specific surfaces.</p> <p><b>Conclusions/Discussion</b> Fish caused more bacteria to grow on my specific surfaces even though there is not a specific disease associated with fish. Glass cutting surface allowed more bacteria to grow than all the surfaces.</p>		-raw chicken	- Petri dishes	-raw beef	- cotton swabs	-raw fish	- bleach	-glass cutting surface		-wood cutting surface		-metal cutting surface		-plastic cutting surface		-incubator	
-raw chicken	- Petri dishes																
-raw beef	- cotton swabs																
-raw fish	- bleach																
-glass cutting surface																	
-wood cutting surface																	
-metal cutting surface																	
-plastic cutting surface																	
-incubator																	
<b>Summary Statement</b> I compared the contamination levels of various meats on different surfaces.																	
<b>Help Received</b>																	