



**CALIFORNIA STATE SCIENCE FAIR  
2006 PROJECT SUMMARY**

<b>Name(s)</b> <b>Miranda M. Weatherly</b>	<b>Project Number</b> <b>J1334</b>
<b>Project Title</b> <b>Bacteria in the Cafeteria</b>	
<b>Abstract</b> <b>Objectives/Goals</b> My objective was to determine which surface in my school cafeteria had the most bacteria. <b>Methods/Materials</b> I used sterile swabs to to take samples from the each of the various surfaces in the cafeteria and then rubbed each swab in a petri dish with agar and covered the dish and labeled it. I checked the samples for growth on a weekly basis. I then took the petri dishes to a lab to get help in determining what was growing in them. <b>Results</b> The results were that there was a lot of mold growth (acremonium and mucor) in the petri dishes and very little bacteria. <b>Conclusions/Discussion</b> My hypothesis was incorrect. There was very little bacteria growing in the petri dishes. Instead, mold was the most common growth found. There was very little bacteria growth on the surfaces because of the cleaning agents that are used in the cafeteria that contain alcohol and bleach. These agents do not kill molds. I learned that the janitors would have to use an antimicrobial cleaner to get rid of the mold.	
<b>Summary Statement</b> Is there bacteria growing on the surfaces of my school cafeteria?	
<b>Help Received</b> Used lab equipment at TEKnova, under the supervision of one of their scientists.	