**Lab Result Sheet**

*Last night, Mrs. Cooper bought two packages of hamburger and two bags of mixed salad greens that she planned to cook for dinner. She put one package of each in the refrigerator. She forgot to get the other grocery bag from the back seat of her car to put in the refrigerator. It sat in her car in the garage all night long. She found the bag the next morning when she got in the car to go to work. She put the food in the refrigerator, but wondered if the unrefrigerated hamburger was safe to eat. She wasn’t worried at all about the salad since it was just mixed lettuces and other vegetables.*

1. Form a hypothesis about safety of the refrigerated food versus the food left out all night.  Record your hypothesis here.
2. *How would you test your hypothesis?*
3. After you have completed the culturing experiment, record your observations in writing, and by sketching the four Petri dishes appearance in the boxes below.

Describe your observations here:

Sample 1:

Sample 2:

Sample 3:

Sample 4:

Insert drawing of four Petri dishes on this sheet and label them Sample 1-4.

Consider the results of your culturing experiments. Since our objective is to find if harmful bacteria are in food, what are the benefits of performing this procedure? What are the possible problems with using this procedure to test the food supply? Record your ideas below.

Benefits of culturing bacteria:

Problems with culturing bacteria: