



Cat.No.Q07-001

QuikAlert™

“A First Line of Defense”

In Detecting Gram Negative Bacteria Directly From A Food Product – Before it is Packaged, Shipped or Consumed

The QuikAlert test is an enzymatic assay for the detection of gram negative microorganisms directly from a food product. It should be noted that the detection of any microorganism in sufficient quantities can be an indicator of the presence of potential pathogens.

SUMMARY AND EXPLANATION OF THE TEST:

Bacteria are responsible for the majority of food borne illnesses, and food spoilage, caused by improper cleaning and sanitation. The traditional method for detection of these bacteria is to culture for at least 24 hours, and then determine whether the food product had been contaminated at the time the sample was obtained. QuikAlert does this in 20 minutes.

The QuikAlert test is an enzyme detection system consisting of a synthetic substrate which, in the presence of a specific enzyme, causes a chemical reaction. This reaction, when coupled with a developer, causes a color reaction to occur directly on the tip of the test swab.

PRINCIPLE:

QuikAlert is a rapid screening test for the detection of gram negative microorganisms directly from a food product. QuikAlert is a *First Line of Defense* to detect bacteria contamination before a product is packaged or shipped.

CONTENTS OF THE KIT: (No additional materials required)

- 50 Test Swabs containing dried substrate
- 1 Bottle of Reagent A (buffer)
- 1 Bottle of Reagent B (color developer)
- 1 Bottle of Positive Control
- 1 Product Insert

REAGENTS:

- Reagent AWetting Buffer
- Reagent B..... Color Developer
- Positive Control.....Positive Control

WARNINGS AND PRECAUTIONS:

Do not use reagents after the expiration date.

Refrain from touching the tip of the swab at all times.

Wash hands after use..

Reagent B is **acidic** and may stain hands if it comes into skin contact. This is a temporary cosmetic discoloration and can be reduced by washing hands immediately with soap and hot water.

Use only the test swabs supplied with the kit. Do not use any other type of collection device, as no reaction will occur

STORAGE CONDITIONS

Store tests 2-25°C.

Tests can be transported between 2-25°C

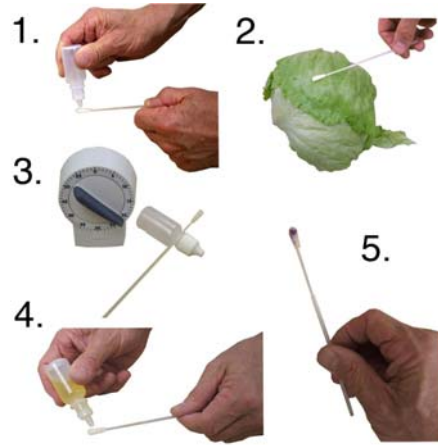
SPECIMEN COLLECTION:

The QuikAlert test is intended to be performed immediately after the sample has been taken from the food product. Testing should be done as soon as possible after the sample has been obtained, in order to get the best results. (within 30 minutes)

TESTING PROCEDURES:

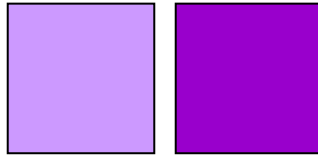
1. Add 2 drops of Reagent A to the tip of the swab. Be sure that the reagent bottle tip does not come into contact with the tip of the swab.
2. Rub the tip of the swab, using moderate pressure over the food product to be tested (2 x 4 inch area if possible). If 2 x 4 inches is not available, then collect a sample from as large an area as possible.
3. After collecting the sample, wait 20 minutes.
4. Add 2 drops of Reagent B to the tip of the swab. Be sure that the reagent bottle tip does not come into contact with the tip of the swab. Wait 1 – 2 minutes.

At 2 minutes, read the test results on the tip of the swab and



A POSITIVE TEST:

A positive test will be indicated by a light to dark purple color on the tip of the swab, usually in spots or splotches. These spots can be anywhere on the surface of the tip of the swab in a spotty or streaky configuration due to the number and placement of the bacteria collected on the swab surface.



A NEGATIVE TEST:

A negative test will be indicated by the absence of a purple color as illustrated. Occasionally, after 2 minutes, a negative test will turn darker. Therefore, it is important to read the results immediately within 2 minutes after the additional of Reagent B.

LIMITATIONS OF THE TEST:

QuikAlert is a screening test for the presence of gram negative bacteria. It does not distinguish between different types of bacteria. However, a positive reaction is indicative for the potential presence of pathogenic bacteria which may be in sufficient quantities to cause illness or spoilage

QuikAlert does not detect all strains of Campylobacter. QuikAlert has not been tested on all food products. Therefore, there may be some food products that react with our reagents. Contact the manufacturer with any questions.

Technical Alert for Quality Control: QuikAlert detects bacterial enzymes, which may dissolve in liquids. Serial dilutions of bacteria may not give a positive reaction. Therefore, all comparison testing must be done with plated colonies.

USER QUALITY CONTROL:

The positive reagent control test should be performed on a weekly basis. A strong reaction should occur within 1 minute after applying the Positive Reagent Control and Reagent B to the tip of the swab. If a weak reaction or no reaction takes place, the reagents should not be used. When performing a negative reagent control test, the tip of the swab should remain colorless to a pale pink color during the one minute time period of the test.

NOTE: Before performing the test, first time users of the QuikAlert test should perform a positive and negative reagent control to become familiar with the positive and negative color reactions.

POSITIVE REAGENT CONTROL TEST:

NOTE: The reagent control tests contain no active bacteria. Be sure that the reagent bottles do not come in contact with the tip of the swab.

1. Add 2 drops of Positive Control Reagent, and 2 drops of Reagent A to the tip of a swab from the kit.
2. Add 2 drops of Reagent B to the tip of the swab.
3. Wait 1 minute.
4. Examine the tip of the swab for the appearance of a light or dark purple color (see color chart).
5. Repeat the test if the purple color does not appear.

NEGATIVE REAGENT CONTROL TEST:

1. Add 2 drops of Reagent A, and 2 drops of Reagent B to the tip of a swab from the kit.
2. Wait 1 minute.
3. Examine the tip of the swab. A negative test will remain colorless or turn a light yellow or pale pink color.
5. Repeat the test if any light to dark purple color appears.

REFERENCES:

1. Microbial Ecology of Foods. by the International Commission on Microbiological Specifications for Foods: 1980 , pp 72-77, 104-125.
2. An Evaluation of the Role of Microbiological Criteria for Foods and Food Ingredients by the Subcommittee on Microbiological Criteria for Foods and Food Ingredients: 1985, pp 43-71, 76-79.
3. Millipore Catalogue. Millipore Corporation, Bedford, MA 01730: 1987, pp 16-18.
4. Sanitation, Safety & Environmental Standards. Lewis J. Minor: 1983, pp 82-89.
5. Protocol on file. Ask distributor.



Vista Enterprises Incorporated

P.O.Box 475

Rio Vista, Ca 94571 USA

Tel: (925) 250-8292 Fax: (925) 755-0811

E-mail: VistaEnterprise6@aol.com

www.vistaenterprisesinc.com