

Inspection report

No.N 203-302-1
April 24,2012

M/S Installed Co. Ltd (Ins)

This is the report of the inspection that you requested on March 6, 2012.

Purpose of the test	Sterilization effect test of the cleaner
Date	March 07, 2012 – April 24, 2012
Name of material to test	ZIA AQUA (Density 100ppm)

Food sanitation law registered Inspection body
Tokaiatsu No.02220001 issued by Ministry of Health, Labor and Welfare
Registered inspection facility:
Shizuoka-ken, Shida-Haibara No.7
Shizuoka-kankyo Inspection center
Shizuoka0ken, Fujieda-shi, Takayanagi 2310-banchi
Phone: 054-634-1000

Name of bacteria	Inoculation density*1 CFU/mL	Test report			
		30 seconds CFU/mL	1 minute later CFU/mL	3 minutes later CFU/mL	5 minutes later CFU/mL
Escherichia Coli	3.6×10^6	<1	<1	<1	---
Pseudomonas aeruginosa	3.3×10^5	<1	<1	<1	---
Staphylococcus aureus	3.4×10^7	<1	<1	<1	---
Bacillus subtilis	1.0×10^5	1.2×10^4	<1	<1	---
Salmonella abony	3.7×10^6	<1	<1	<1	---

Bacteria to test	Method to count the number of living bacteria *2
Escherichia Coli NBRC3972	Pour plate method (SCDLP Agar Nutrient Medium, Culture for 48 hours at 35°C)
Pseudomonas aeruginosa NBRC13275	Pour plate method (SCDLP Agar Nutrient Medium, Culture for 48 hours at 35°C)
Staphylococcus aureus NBRC12732	Pour plate method (SCDLP Agar Nutrient Medium, Culture for 48 hours at 35°C)
Bacillus subtilis	Pour plate method (SCDLP Agar Nutrient Medium, Culture for 48 hours at 35°C)
Salmonella abony	Pour plate method (SCDLP Agar Nutrient Medium, Culture for 48 hours at 35°C)

Test method

Inoculated bacteria to test into a sample and measured the number of living bacteria 30 seconds, 1 minute, 3 minutes and 5 minutes later.

*1: Bacteria density in a sample material.

*2: Calculated the number of groups of bacteria that occurred after cultivation.

*3: "<1" in the report means no detection of bacteria