

# Inspection report

No.N 203-301  
March 15,2012

M/S Installed Co. Ltd (Ins)

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

**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**  
ShizuokaOken, Fujieda-shi, Takayanagi 231o-banchi  
Phone: 054-634-1000

Purpose of the test	Sterilization effect test
Date	6-Mar-12
Name of material to test	-----

Test condition	Result	-----
Non-treated	+++	
After alcohol sterilization	+++	
After treating with ZIA AQUA (Density	+	

## Method of test

1. Attach 1ml of fungus liquid of Escherichia coli ( $3.0 \times 10^8$  CFU/m) on rubber gloves which the inspector wears.
2. Let the gloves of 1 touch the plate as "non-treated"
3. Splay alcohol for sterilization (which consists of ethanol 68%, Adipic acid 0.05%, Succinic acid 0.01%) on the gloves, and rub them each other to dry and then let them touch the plate as "After alcohol sterilization."
4. Put the gloves in ZIA AQUA (Density100ppm) and then dry them naturally for 1 minute and let them touch as "After treating with ZIA AQUA (density100ppm)."

## Grade standard

- 「+++」 : The number of colony on the plate is more than 100.  
「++」 : The number of colony on the plate is less than 100.  
「+」 : The number of colony on the plate is less then 10.