Coliform Attack!
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Introduction
Do you know what’s in the food you eat? Is ice cream one of your favorite desserts especially on a hot summer day? I bet you love when Mr. Softee’s ice cream truck comes around. What if you heard there were dangers lurking in your ice cream? Would you want to know?

Research Question
Do you know what coliform bacteria is? How coliform bacteria can enter your body and of the ways to prevent it from doing so?

Background
Coliform is the name of a test adopted in 1914 by the Public Health Service for the Enterobacteriaceae family. It is the commonly-used bacterial indicator of sanitary quality of foods and water.

Methods
The information I am going to share comes mostly from Gale Virtual Library and a few reliable websites found through Google.com.

Findings
There are three groups of coliform bacteria.
The first group of coliform bacteria is total coliform.
- Total coliform bacteria are commonly found in the environment and are not harmful unless it is contaminated by other surrounding soil and vegetation.
- For example, the bacteria is found in soil and animal wastes.
The second group of coliform bacteria is fecal coliform.
- Fecal coliform are sub groups of total coliform and appear in great quantities in the intestines.
- The presence of fecal coliform in drinking water can result in fecal contamination which means there is a greater risk of pathogens.
The third group of coliform bacteria is E.Coli.
- E. Coli is a sub-group of fecal coliform.
- Most E. Coli are harmless but some strains can cause illnesses.

There are ways to prevent coliform bacteria from entering your body.
- One way to prevent coliform bacteria from entering your body is to check the sanitary ratings on posted in the windows of the restaurants.
- The New York State Department of Health suggests you test your water to know if there are disease-causing organisms lurking in the water.

There are many ways coliform bacteria can contaminate our foods. Coliform bacteria can contaminate our drinking water.
- Many coliform bacteria can be directly deposited into natural streams from waste in water and run off from areas with high concentration of animals and humans.
- Government certified lavatory tested the ice cream from these trucks.
- USDA (United States Department of Agriculture) allows 10-20 coliforms per gram which will not hurt you.
- According to Dr. Philip M. Tierno Jr. Director of Clinical Microbiology at NYU hospital center and author of The Secret Life of Germs says that anything above 20 coliforms per gram can hurt you on the inside.
- News reporter Arnold Diaz from Fox 5 news says 15 of 20 trucks failed the lab test due to unsanitary machines and had from 28 to 320,000 coliforms per gram.

Conclusions
“Protect yourself from harmful bacteria because if you don’t no one will do it for you.”
- Ariana Omar

References