

Stinky's SEAFOOD MARKET

ACTIVITY

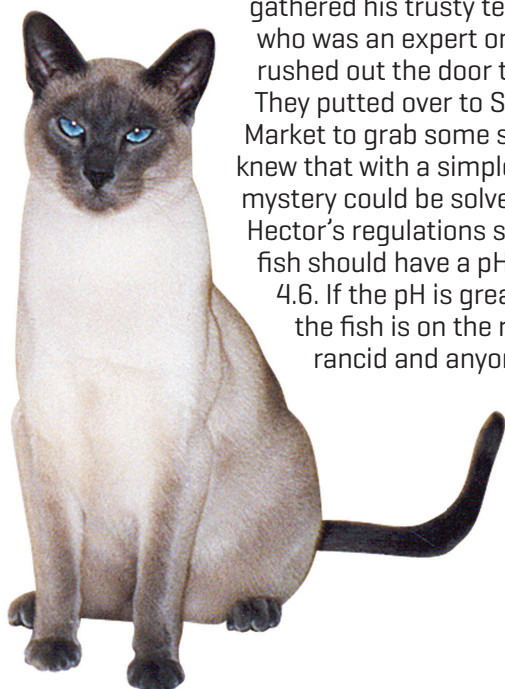
Join Inspector Hector, the soft-boiled health inspector, and his cross-eyed Siamese cat Ajax, who has a tongue rougher than any cheap bathroom cleanser, in resolving the rumor of suspicious seafood from Stinky's Seafood Market!

Stinky's Seafood Market

Inspector Hector was snoozing through his lunch hour in his cheesy office with his feet on his desk. His hat shaded his eyes and his desk chair was balanced on two legs like his mother told him never to do. His cross-eyed Siamese cat Ajax, wet his paw and washed his face and yawned with boredom. Suddenly, the ringing phone shattered the silence and Inspector Hector was wide-awake as the legs of his chair slammed to the floor. The call was from a local restaurant about a rumor that suspicious seafood from Stinky's Seafood Market was making people sick.

Was something fishy going on? Was tainted trout making diners queasy? Was something more than

Stinky's famous feet stinky? Inspector Hector gathered his trusty test kit and Ajax, who was an expert on fish, and rushed out the door to the scooter. They putted over to Stinky's Seafood Market to grab some samples. He knew that with a simple pH test this mystery could be solved. Inspector Hector's regulations said that fresh fish should have a pH of less than 4.6. If the pH is greater than 4.6, the fish is on the road to being rancid and anyone that eats it could get food poisoning.



This activity should be done with adult supervision.



You'll need household items and a simple way to test for pH. pH tests are commonly done for swimming pools, spas, drinking water and aquariums.

Materials Needed:

Test strips or a test for pH, pH 4 – 10 range is ideal. [A pH test with a different range will work too but the outcome of the story may be different.]

Baking soda, 1 teaspoon

Vinegar, 5 drops

Small cups or containers, 10

Distilled water, 2 quarts

Household sponge, new (if possible), REALLY thoroughly rinsed in tap water

Follow instructions and safety precautions for all materials. Consult the manufacturer's web site for Safety Data Sheets.

Suggested test strips:
LaMotte pH Wide Range Test Strips, 4 – 10 [Code 2974]

Fish Sticks Experiment

Procedure

1. Dissolve 1 teaspoon baking soda in 1 of quart distilled water.	2. Add 5 drops of vinegar to 1 quart of distilled water.	3. Cut the sponge into 10 pieces of "fish".						
4. Number the cups or containers 1 through 10.	5. Fill the cups about $\frac{3}{4}$ full with the appropriate sample: <table><tr><td>#1, #3, #5,</td><td>Baking Soda</td></tr><tr><td>#6, #8, #10</td><td>sample</td></tr><tr><td>#2, #4, #7, #9</td><td>Vinegar sample</td></tr></table>	#1, #3, #5,	Baking Soda	#6, #8, #10	sample	#2, #4, #7, #9	Vinegar sample	6. Put one piece of "fish" in each cup.
#1, #3, #5,	Baking Soda							
#6, #8, #10	sample							
#2, #4, #7, #9	Vinegar sample							
7. Test the pH of the fish water samples.	8. Inspector Hector's regulations said that the average pH of 10 fresh fish samples should be less than 4.6. Do the math to take the average of the test results.							

Inspection Report

Part 1

Fill in the blanks with the type of word that is listed.

1.	Name of person in room
2.	Local restaurant
3.	Type of fish
4.	A color
5.	A bad odor
6.	Another person or pet in room
7.	Adjective
8.	A vegetable
9.	A liquid
10.	A number
11.	City where you live

Answer the questions.

What was the average pH of the results?

Was it less than 4.6? [Circle One] YES NO

Does this mean that the fish "was" or "was not" spoiled? [Circle one]



Part 2

Fill in the answer with the corresponding number from Part 1.



From: The Office of Inspector Hector

To: Mr. Stinky

Dear Mr. Stinky,

On Monday, we received a complaint from [1]_____, the owner of [2]_____, that the [3]_____ that the restaurant ordered from you was spoiled. They said that the fish was [4]_____ and smelled like [5]_____.

The head chef, [6]_____, claims that the [7]_____ fish ruined the restaurant's famous dish, Fish with [8]_____ and [9]_____ sauce. Over [10]_____ people became sick.

With the help of my deputy inspectors from [11]_____ we have determined that your fish [was/was not]_____ spoiled.

Sincerely,

Inspector Hector

Inspector Hector
Food Inspector



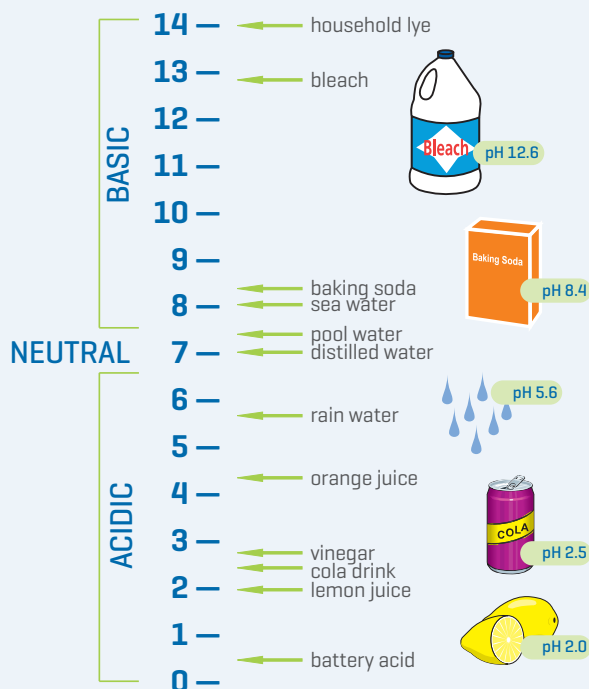
Is it Fish or is it Foul?

Inspector Hector and Ajax interviewed the employees and discovered that Jimmy Jones had left a tray of fish sitting in the hot sun on the loading dock while he helped corral a lobster that had escaped from its tank. In the aftermath of the excitement, the tray of festering fish could have been added to the deliveries for local restaurants.

Inspector Hector and Ajax often enjoyed a tasty seafood dinner with a dollop of spicy cocktail sauce at the Frowning Flounder Restaurant so they were relieved to know that the seafood from Stinky's Seafood Market was always tested to make sure that it was safe to eat. They decided to go there for dinner ...and get dessert too!



pH Scale



What is pH?

pH is a measure of how acidic or basic things are. pH is measured on a scale which ranges from 0 to 14. Battery acid is very acidic with a pH of almost zero. Bleach is very basic with a pH of 12.6. Food inspectors know that if fish is fairly acidic, with a pH below 4.6, bacteria will not grow.



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