Hungkuang University – All Tested Food, Filtered Drinking Water, Edible Ice, and Beverage Samples from Campus Dining Facilities Met Applicable Microbiological Standards (Fall Semester, Academic Year 2026–2027)

1. Microbiological Testing of Prepared Foods

No.	Food Vendor	Sample Name	Sampling Date	Report Date	*S. aureus*	*Salmonella* spp.	*L. monocytogenes*
1	Changhong Buffet	Mapo Tofu	2026/09/29	2026/10/12	Negative	Negative	Negative
2	K-Bar	Stone-Pot Bibimbap	2026/10/20	2026/10/30	Negative	Negative	Negative
3	Gyoza Master	Pan-Fried Dumplings	2026/10/20	2026/10/30	Negative	Negative	Negative
4	Chuanfu Delicacies	Luosifen with Shredded Pork	2026/10/20	2026/10/30	Negative	Negative	Negative
5	Vitality Breakfast	Ham and Egg Toast	2026/10/20	2026/10/30	Negative	Negative	Negative
6	Leting Light Bites	Light Meal Set (Boiled Egg)	2026/10/20	2026/10/30	Negative	Negative	Negative
7	Shuxiang	Grilled Pork Rice Roll	2026/10/20	2026/10/30	Negative	Negative	Negative
8	Youzhejian Noodle Shop	Stir-Fried Noodles with Shredded Pork	2026/10/20	2026/10/30	Negative	Negative	Negative
9	Hofeng Japanese Kitchen	Omurice	2026/10/20	2026/10/30	Negative	Negative	Negative
10	Wu's Kitchen	Beef Pho	2026/10/20	2026/10/30	Negative	Negative	Negative
11	Tangcai Braised Dishes	Assorted Taiwanese Braised Dishes	2026/10/20	2026/10/30	Negative	Negative	Negative
12	HK Restaurant	Pork Cutlet Curry Rice	2026/10/20	2026/10/30	Negative	Negative	Negative
13	HK Restaurant-Snack Bar	Braised Pork Rice	2026/10/20	2026/10/30	Negative	Negative	Negative
Applicable Microbiological Standards					100 CFU/g(mL)	Negative	100 CFU/g(mL)

Full microorganism names: *Staphylococcus aureus*, *Salmonella* spp., and *Listeria monocytogenes*.

2. Microbiological Testing of Filtered Drinking Water

No.	Food Vendor	Sample Name	Sampling Date	Report Date	Coliforms
14	Leting Light Bites	Filtered Drinking Water	2026/09/29	2026/10/12	<1* CFU/100mL
Drinking Water Quality Standards			≤ 6 CFU/100 mL (Membrane Filtration Method)		

3. Microbiological Testing of Edible Ice

No.	Food Vendor	Sample Name	Sampling Date	Report Date	*Salmonella* spp.	*Enterobacteriaceae*
15	Vitality Breakfast	Edible Ice	2026/09/29	2026/10/12	Negative	Negative
16	Shake Beverage Bar	Edible Ice	2026/09/29	2026/10/12	Negative	Negative
17	More Fun	Edible Ice	2026/09/29	2026/10/12	Negative	Negative
18	HK Restaurant	Edible Ice	2026/09/29	2026/10/12	Negative	Negative
Applicable Microbiological Standards					Negative	10 CFU/g (mL)

4. Microbiological Testing of Freshly Prepared Tea Beverages

No.	Food Vendor	Sample Name	Sampling Date	Report Date	*Salmonella* spp.	*Enterobacteriaceae*
19	Vitality Breakfast	Black Tea	2026/10/05	2026/10/20	Negative	Negative
20	Shake Beverage Bar	Black Tea	2026/10/05	2026/10/20	Negative	Negative
21	More Fun	Black Tea	2026/10/05	2026/10/20	Negative	Negative
22	HK Restaurant	Oolong Tea	2026/10/05	2026/10/20	Negative	Negative
Applicable Microbiological Standards					Negative	10 CFU/mL