

RM 11–NU: Food Safety Errors: Case Studies*

Case Studies

Case Study 1: Friday Night

It's Friday night and you've invited some friends over for pizza, baked chicken wings, and a movie. You've made a fiery mayo-based dip for the wings. You add frozen shrimp to the pizza. For a healthy side dish, you prepare some veggies to go with the dip. They look clean, so, to save time, you cut them up without washing them first.

Your friends leave late and you're *really* tired. There are too many beverages in the fridge—no room for the leftover pizza, chicken, or dip. You cover them with napkins for the night and decide to leave clean-up for the morning.

The next morning you think to yourself, "cold pizza for breakfast." And even though the wings aren't hot any more, they'll taste great for breakfast with the leftover dip. Perfect!

What are your food safety errors?	What should you have done instead?

Continued

* Source: Dairy Farmers of Manitoba, 2008. Adapted with permission.

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Case Study 2: Pot Luck

You are preparing your special chicken stew for a pot-luck after the basketball tournament. You are running late and are trying to work quickly. Oh no – you forgot that you still need to make a sandwich! You give the cutting board a quick wipe. There is still a little chicken on it, so you give it a rinse. There, that's better. You use the cutting board to cut bread, and prepare the sandwich in record time. The chicken stew must be ready by now. You dip your spoon into the stew for a taste. Yum! In goes the spoon again. Yup, it's done. You turn the stove off and decide to leave the pot to cool before putting it in the fridge (it should be cool enough by the time you get home later this evening). While quickly wiping the counter, you notice the extra chicken you thawed still sitting on the counter. You didn't need it after all. That's OK. You'll just put it back in the freezer for the next time.

What are your food safety errors?	What should you have done instead?

Continued

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Case Study 3: Saturday Night Chili

You are having friends over on Saturday night. You are in the middle of preparing your famous chili when you realize the can of beans you were going to use is badly dented and bulging . . . that's not good. A second can of beans is dented, but not bulging, so you decide to use it instead. You are adding tomatoes when, "Ouch – what a sting"! The juice has dripped into that nasty cut you got yesterday. You'll have to remember to get bandages. And now you are going to sneeze, but with tomato juice on your hands, you don't quite prevent yourself from sneezing on the chili . . . oops.

You planned to serve cheese and crackers before dinner. You notice the cheese has mould on it. No problem – you scrape the sides of the cheese, slice it, and put it out for your friends.

What are your food safety errors?	What should you have done instead?

Continued

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Case Study 4: Feeling under the Weather

You work in the school cafeteria. You are normally very energetic, but you are feeling under the weather as you get lunch prepared for the day. You begin to rummage through the fridge searching for something to prepare, when “AAAHHH – CHOOO!” You manage to cover your nose with your hand to prevent sneezing on the food in the fridge. You spot some ground beef. You’re not sure when the manager took it out of the freezer – there’s no expiry date on it – maybe a couple of days ago? Hmm . . . or was it at the end of last week? You examine it. Looks fine, smells OK. So you decide to use it. You take it out of the dripping plastic and use it to prepare dinner.

What are your food safety errors?	What should you have done instead?

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