

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!

* Source: Dairy Farmers of Manitoba, 2008, 2003. Adapted with permission.

What are your food safety errors?	What should you have done instead?
You left ...	
You did not...	
You added ...	
You used...	

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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?
You used ..after ...	
You did not...	
You ... to your spoon	
You left the large...	
You thawed...	
You refroze...	