

## 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.

**RM 11–NU: Food Safety Errors: Case Studies (Continued)**

**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*

## RM 11–NU: Food Safety Errors: Case Studies *(Continued)*

### 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*

## RM 11–NU: Food Safety Errors: Case Studies *(Continued)*

### 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?

*Continued*

**RM 11–NU: Food Safety Errors: Case Studies\* (Continued)**  
**(Answer Key)**

Answers to Case Studies

**Case Study 1: Friday Night**

What are your food safety errors?	What should you have done instead?
You left food on the counter.	Pizza, chicken, and dip should be refrigerated within two hours of being cooked or prepared.
You did not wash the vegetables.	Vegetables should be rinsed with cold water before serving them.
You added frozen shrimp to the pizza.	Shrimp should have been thawed in the fridge and then added to the pizza.
You used napkins to cover leftover food.	Leftover food should have been stored in an appropriate storage container (e.g. cling wrap, freezer bag, air-tight container) and refrigerated.

**Case Study 2: Pot Luck**

What are your food safety errors?	What should you have done instead?
You used the cutting board after preparing raw chicken on it.	You should have used a different and clean cutting board and utensils to prepare the sandwich, or thoroughly washed and sanitized the cutting board and utensils before using them to make the sandwich.
You did not wash your hands before making the sandwich.	Always wash your hands after handling raw meat. It's an even better idea to wash your hands after you have prepared one food, before moving on to another.
You "double-dipped" your spoon into the stew when tasting it.	Use a new spoon every time you taste food, or use a clean spoon to put/pour the food onto your spoon.
You left the large pot of stew to cool on the counter.	The pot was too large for the stew in the centre to cool (out of the danger zone) quickly enough. You should either have transferred the stew into a few smaller and shallower pans for cooling in the fridge, or put the stew into individual portions, and frozen them.
You thawed the chicken on the counter.	All food should be thawed in the fridge.
You refroze the thawed chicken.	Do not refreeze thawed meat or food. Either cook it and then freeze the prepared item, or put it into the fridge and use it as soon as possible. Or throw it out.

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**RM 11–NU: Food Safety Errors: Case Studies (Continued)**  
**(Answer Key)**

**Case Study 3: Saturday Night Chili**

<b>What are your food safety errors?</b>	<b>What should you have done instead?</b>
You used the dented can.	You used the dented (but not bulging) can. When you see a dent, check the location.  The safest thing to do is to check all cans and avoid buying dented cans. A dented can might be punctured, and bacteria might have gotten in. If the dent is “sharp” or on a “seam,” the can might be punctured as well. If the can is dented on the “body,” it is probably OK to use. If you open a can and the content spurts out, appears bubbly, or has a bad smell, throw it out and do not taste it. If you dent the can after purchasing it, use the product as soon as possible. If the can becomes dented along a “seam,” empty the can into an airtight container and use the product as soon as possible.
You handled food with an open cut on your hand.	Never handle food with an open cut or wound. The cut should be cleaned, as well as covered with a bandage and with a rubber glove or a rubber cover for an individual finger. This is done to prevent the cut and the bandage from getting wet and dirty. It will help prevent the spread of germs from the cut to the food and prevent bacteria from getting into the cut (it could get infected).
You scraped the mould off the cheese and served it to your friends.	If hard/firm cheese is mouldy, you need to cut 2.5 cm (1 inch) from all sides of the cheese block. Don't just scrape the mould off, as it may have grown into the cheese. If mould has spread all through a firm cheese, throw it away. If there is mould on soft or fresh cheese, throw it away.

**Case Study 4: Feeling under the Weather**

<b>What are your food safety errors?</b>	<b>What should you have done instead?</b>
You arrived at work sick.	If you are sick, <b>STAY AT HOME</b> . You can pass what you have to your clients and make them sick. If you <i>have</i> to go to work, wear a facial mask and wash your hands <i>frequently</i> .
You sneezed into the refrigerator.	Cover your mouth and nose when you sneeze or cough, especially when you are around food that may be eaten by others. Sneeze into a facial tissue or your arm, and wash your hands. Better yet, stay home when you're not feeling well.
You used the ground beef, even though you were unsure of when it was taken out of the freezer.	When in doubt, throw it out, especially when you are responsible for your clients' welfare.
You smelled the ground beef, thought it smelled OK, and used it.	Smelling food to detect contamination does not always work. Not all contaminated foods smell bad.