

Chapter Review Case Study

To keep food safe during purchasing, receiving, and storage, you must know how to purchase food from approved, reputable suppliers; use criteria to accept and reject food during receiving; label and date food; and store food and nonfood items to prevent time-temperature abuse and contamination.

Now, take what you have learned in this chapter and apply it to the following case study.

A shipment was delivered to Enrico's Italian Restaurant on a warm summer day. Alyce, who was in charge of receiving, began inspecting the shipment. First, she inspected the bags of frozen shrimp. Alyce noticed the ice crystals inside the bags and took that as a good sign that the shrimp were still frozen.

Next she used a thermometer to test the temperature of the vacuum-packed packages of ground beef, which was 40°F (4°C). Then Alyce used the same thermometer to measure the temperature of the fresh salmon. The salmon was on ice, although it seemed as though much of the ice had melted. The internal temperature of the salmon was 43°F (6°C), and the flesh sprung back after she touched it. She accepted the ground beef and the salmon and put them on the side to put away.

Not wanting to take the time to clean and sanitize the probe, Alyce felt several containers of sour cream. They felt cold, so Alyce also put them on the side to put away. Finally, Alyce inspected the cases of pasta. One of the cases was torn, but the pasta inside the case didn't seem to be damaged.

Once she finished receiving the food, Alyce was ready to put it into storage. First, she carried the bags of shrimp to the freezer. She wondered who had left the freezer without making sure the door was completely shut. Alyce then loaded a case of sour cream on the dolly and wheeled it over to the reach-in cooler. When she opened the cooler, she noticed that it was tightly packed. However, she was able to squeeze the case into a spot on the top shelf.

Next, she wheeled several cases of fresh ground beef and the fresh salmon over to the walk-in cooler. She noticed that the readout on the outside of the cooler indicated 39°F (4°C). Alyce pushed through the cold curtains and bumped into a hot stockpot of soup as she moved inside. She moved the soup over and made a space for the ground beef. She was able to put the salmon on the shelf above the soup. Alyce said hello to Mary, who had just cleaned the shelving in the unit and was lining it with new aluminum foil.

① What receiving mistakes did Alyce make?

② What storage mistakes were made at the operation?

For answers, please turn to page 5.19.