

Chapter Review Case Study

To keep food safe, you must prevent cross-contamination; prevent time-temperature abuse; check food temperatures using the correct kinds of thermometers; and keep your thermometers accurate.

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

At 6:00 a.m., Kim started her work day at The Little Bistro. After a quick meeting with the chef, her first task was to make the broccoli quiches for the lunch special. By 6:15, she had collected all the ingredients except the broccoli. She set salt, eggs, cream, butter, and cheese on the prep table by the mixer. On her last trip to the cooler, she got the broccoli. It took over an hour to wash and chop it. Finally, she was able to mix the quiche filling. She cracked eggs in a bowl. Then she added the remaining ingredients. She dripped egg whites on the table, making a mess. Leaving the leftover eggs and cream on the table, she got out the premade quiche crusts from the freezer and poured the filling. By the time she got the quiches in the oven, it was 10:30.

Kim hurried to start her next task—making fruit salad. First, she washed her hands and put on gloves. Then she quickly removed the rinds from some melons. She then sliced them on the salad-prep table. The juice made a mess, so she wiped the table. Kim took off her gloves and washed her hands. Before she could start on the other fruit, the oven timer went off.

Kim then checked the quiches. They were supposed to bake for around 30 minutes. However, she did not want to overcook them. The chef said their internal temperature needed to be 155°F (68°C). She used an infrared thermometer to check the temperature of one quiche in two places. The readings were in the correct range. She took the quiches out of the oven and set them on a table to cool. While they cooled, Kim went back to the fruit salad. She washed her hands and put on gloves. Then she hurried to prep the strawberries, kiwi, and grapes on the same table as the melons. When she headed back to the cooler to get the citrus dressing for the salad, she noticed the eggs and cream she left out.

At 11:45, the lunch rush was in full swing. She grabbed the eggs on her way back to the cooler and put them away. After adding the dressing to the salad, she put the salad and the dressing in the cooler. Then she wiped the prep table and put away the leftover cream. After the rush, Kim cleaned and sanitized the mixer and both of the tables she used.

What did Kim do wrong?

For answers, please turn to page 4.14.