

## Food Safety Scenario Info Sheet

Using the timeline and information below, complete the following food safety records for this scenario.



Today's date is the 12th of May 2025

0800am	<p>Lesley puts frozen quiche in oven to cook. It is frozen solid -20°C</p> 
0845am	Temperature of quiche checked. It is 64°C
0915am	<p>Temperature of quiche checked. It is 75°C</p> <p>Quiche removed from oven and left on bench to cool</p>
1000am	<p>Emmy receives the receipt for frozen chicken portions and 1 box of cheese slices from Elders.</p> <p>Frozen chicken: Use by date 12-4-25. Temp -12°C partially defrosted</p> <p>Cheese slices: use by date 4-8-25. Temp 4°C</p> <p>All packaging intact and clean. Temp of van 2°C</p>
1045am	Temperature of quiche checked. It is 40°C. Quiche is put in chiller
1115am	Temperature of quiche checked. It is 20°C
1130am	Fridge temperature test 1 is taken by Emmy. It is 4°C
1230pm	Temperature of quiche checked. It is 4°C and served to the lunch party
330pm	Remainder of quiche is returned to the kitchen and thrown away by Lesley
445pm	Fridge temperature test 2 is taken by Lesley. It is 8°C