


Food Safety Scenario Info Sheet

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



Today's date is the 12th of May 2020

o800am	Lesley puts frozen quiche in oven to cook. It is frozen solid -20°C
	
o845am	Temperature of quiche checked. It is 64°C
o915am	Temperature of quiche checked. It is 75°C Quiche removed from oven and left on bench to cool
1000am	Emmy receives the receipt for frozen chicken portions and 1 box of cheese slices from Elders. Frozen chicken: Use by date 12-4-20. Temp -12°C partially defrosted Cheese slices: use by date 4-8-20. Temp 4°C All packaging intact and clean. Temp of van 2°C
1045am	Temperature of quiche checked. It is 40°C. Quiche is put in chiller
1115am	Temperature of quiche checked. It is 20°C
1130am	Chilled counter 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	Chilled counter temperature test 2 is taken by Lesley. It is 8°C