

Week One

Supplier Interview

Questions to ask prospective suppliers may include:

- Do you get your products from reputable sources? Are they licensed?
- May I come to inspect your warehouse?
- Do you have a HACCP program in place?
- Do you train your employees in food safety?
- Are your trucks clean and well maintained?
- Do you separate raw products from processed food?
- Can you deliver your products on a schedule that is convenient to us?

Week Two

A Busy Day at the Diner

Several things went right, thanks to Pete, who:

- Used a sanitized thermometer to check product temperatures.
- Rejected the case of canned soup as soon as he saw that it was damaged.
- Made sure the frozen meat showed no sign of thawing and refreezing.
- Took sample temperatures of the milk and potato salad .
- Marked the delivery date on the canned soup before he stored it in the dry-storage area.
- Made space available in the dry-storage room anticipating the dry good delivery.

However, several things went wrong. First, the diner failed to schedule deliveries at nonpeak hours for the establishment. Pete, too, made errors. They include:

- Failing to turn away the delivery trucks until the lunch rush was over.
- Accepting potato salad when it was not at the proper receiving temperature.
- Putting away the eggs and butter without inspecting them.
- Failing to put away the frozen and refrigerated items before the dry goods.

Week Three

Calibrate This!

- 2 Put the thermometer stem into the ice water.
- 1 Fill a large container with crushed ice and tap water.
- 4 Hold the calibration nut securely with a wrench and rotate the head of the thermometer until it reads 32°F (0°C)
- 3 Wait 30 seconds, or until the indicator stops moving.

Probe Match

- b 1. A 5-gallon stockpot of soup
c 2. A cooked roast
d 3. The temperature inside an oven
a 4. The surface temperature of a grill

- a. Surface probe
b. Immersion probe
c. Penetration probe
d. Air probe

Thermometer Word Find

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+ E + + + + O + + + + + + + + + E + + + + + + +
+ T + + + + + P + + + + + + + + + M R + + + + + + +
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+ L + + + N + + + N + + + + + + + + + C M + + I + + + + + + +
+ L + + + F + + + + I + + + N A + R + + + + O + + + + + + +
+ I + + + R + + + + + L + O L + + E + + + + N + + + + + + +
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+ T + + + E + + + + + A R + + B + + + + + + + + + + + + +
+ E + + + D + + + R A + I + + + + + + + + + + + + + + + + + +
+ M + + + + + T T + C +
+ M + + + + + E I + E +
+ E + + + + N O + P +
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Week Four

Fill in the Phrase

1. MERCURY
2. CALIBRATE
3. THICKEST
4. FIFTEEN SECONDS
5. THERMOMETER
6. CROSS CONTAMINATION

Hidden Message: KEEP THERMOMETERS CLEAN

The Rest of the Story

John is in charge of receiving deliveries at the *Whistling Pig* restaurant. First, he receives a shipment of raw pork roasts. He selects one of the roasts and inserts the thermometer into the ^{1.} **center** of the roast. He accepts the roast because it is at 41°F (5°C).

Next, John receives several cases of fresh-cut salad. He pulls two bags from a case and places the thermometer stem ^{2.} **between** them to check their temperature. He is careful not to ^{3.} **puncture** the bags.

John must also inspect a case of potato salad, which has been shipped in cartons. He opens a carton and inserts the thermometer into the potato salad until the ^{4.} **sensing** area of the thermometer is completely immersed. The potato salad is the proper temperature.

Because the demand for milk is high at the *Whistling Pig*, they purchase it in bulk. John pulls one of the bags from the container and ^{5.} **folds** the bag ^{6.} **around** the thermometer stem. The milk is the correct temperature.

Finally, John inspects a carton of fresh lobsters. He places the thermometer in the ^{7.} **middle** of the carton to take an ^{8.} **ambient** temperature reading.

ANSWERS

Week Five

Accept or Reject?

1. ACCEPT
2. REJECT
3. ACCEPT
4. ACCEPT
5. REJECT
6. REJECT
7. REJECT
8. REJECT
9. REJECT
10. ACCEPT
11. ACCEPT
12. ACCEPT