



Jack, manager of a small bakery department, has just been told that he is over budget on bakery supplies. To cut expenses, Jack meets with his staff and instructs them to reuse any supplies they can. On the following Monday, the bakery staff decides to reuse the parchment paper used to line the cookie pans during baking. The first batch of cookies is peanut butter, the next sugar, then finally chocolate chip. All cookies are packaged by variety and placed on tables for sale.

On Friday of the same week, Mrs. Smith calls to tell the supermarket manager that her seven-year-old son was hospitalized shortly after eating some sugar cookies that were purchased on Thursday. Mrs. Smith further accuses the store manager of not having the right ingredient labels on the sugar cookies. She said her son had a severe allergic reaction to peanuts, which was traced back to the cookies.

When Jack learns about the situation, he insists the ingredient label is correct and that peanuts are not in the sugar cookie recipe.

- ① How could the sugar cookies be the cause of Mrs. Smith's son's allergic reaction?
- ② How could this situation have been prevented?

Things Are Not Always What They Seem Answers

- ① The residue on the parchment paper from the peanut butter cookies contaminated the sugar cookies.
- ② The parchment paper should have been changed, and the pans should have been cleaned and sanitized before making another type of cookie.