

1. Mistake one: He did not have a copy of the purchasing specification on hand so he misjudges the type of potatoes he should be receiving; It was russet potatoes not Yukon gold. He also got the wrong type of napkins during the delivery.
Mistake two: He didn't compare prices on the invoice to the purchase order to see if they match.
Mistake three: The passage didn't indicate if the meat was immediately stored in the chiller, instead it said the items were stored in the storage area. So, the meat wasn't properly stored to the proper temperature which can lead to a degrade in quality or even spoilage.
2. He should've asked the working manager or supervision on duty for some assistance since he does not fully understand his job yet and is not fully trained. When receiving delivery, he should always keep an eye on the perishable items and investigate those items first, if they are in checked store the item into the proper temperature immediately. He should also have the invoice and purchase order prices be checked and see if they are matched with each other. Lastly, make sure the delivery items are in tune with the product specification sheet so that we actually receive the correct items.