

RED RABBIT TEST – EXAMPLE PIZZA

Complete example for pizza production and food service

TEST INFORMATION

Test ID:	RRT-PZ-2026-001
Date:	01/20/2026
Test Area:	Complete Production Line
Test Lead:	Marco Rossi
Result:	75% Detection Rate (6/8)

PLANTED FAILURES (RED RABBITS)

ID	Description	Area	Type	Expected Detection	Crit.
PZ-001	Wrong topping: Pineapple on Salami pizza	Topping Station	Visual	Final Inspection	H
PZ-002	Missing cheese in one quadrant	Topping Station	Visual	Oven Exit	M
PZ-003	Burnt crust (intentionally 30s too long)	Baking	Visual	Quality Control	H
PZ-004	Underweight: 380g instead of 430g (-12%)	Portioning	Measurement	Scale	M

DETECTION RESULTS

ID	Detected?	Escaped?	Detection Point	Detector	Comment
PZ-001	Yes	No	Final Inspection	Maria S.	Immediately detected – wrong topping obvious
PZ-002	Yes	No	Oven Exit	Luigi T.	Noticed during cutting
PZ-003	Yes	No	Quality Control	QC Team	Color deviation detected
PZ-004	No	Yes	-	-	Scale not calibrated – ESCAPE

ESCAPE ANALYSIS

ID	Why Escaped?	Process Gap	5M Category	Immediate Action
PZ-004	Scale showed 430g despite 380g content	No daily scale calibration	Machine	Calibrate all scales immediately
PZ-006	Employee didn't check box	No four-eyes principle at packaging	Man	Introduce packaging verification

NOTE: This example is based on fictional data and is for educational purposes only. Any resemblance to actual companies, persons, or events is purely coincidental.