



Department of Facilities POLICY AND PROCEDURE

POLICY NUMBER: 523
VERSION: 1

SUBJECT: FOOD SERVICE REFRIGERATION EQUIPMENT

POLICY:

All food service equipment refrigeration equipment will be serviced and checked on a regular basis as per The Public Health Department, manufactures specifications and the Preventative Maintenance Program.

PURPOSE:

To ensure all food service refrigeration equipment is being maintained and running at maximum efficiency.

PROCEDURE:

The technician will follow all procedures set forth in the manufactures specifications, The Public Health Department and the Preventative Maintenance Program for each piece of equipment.

1. Refrigerator and freezer temperatures will be checked on a regular basis, to ensure food is being stored at the proper temperature (refrigerators between 2c - 5c and freezers below -1c).
2. Beverage coolers will be checked on a regular basis to ensure proper temperatures (between 2c - 8c).
3. The refrigeration shop will maintain an inventory of replacement parts. This is necessary to expedite any repair to the equipment, should it fail.

Approved By: Anthony Corliss (MANAGER I, FACILITIES OPERATIONS AND CRAFTS)	
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