



EQUIPMENT – COUNTERTOP FRIDGE/FREEZER

INTRODUCTION

The counter fridge and freezers are used to store cold and frozen products to maintain the products quality and to control bacteria growth. The freezers should be set to a temperature of -18°C to -21°C and the fridge should be set to a temperature of 1°C to 5°C.

The cleaning steps are essentially the same for all models. The countertop fridge and freezer must be cleaned thoroughly at least once a week.

TWICE DAILY CHECKS

- Wash & sanitize hands.
- Read the temperature gauge at least twice a day:
 - First thing in the morning.
 - Before leaving the restaurant at night.
- The actual temperature of the Countertop fridge/ freezer must be checked to ensure that the temperature gauge matches the air temperature inside.

Thermometer:

- Place a calibrated thermometer probe between 2 bags.
- Close the countertop fridge /freezer door.
- Let the temperature stabilize for 15 minutes.
- Read the temperature:
 - The temperature reading for the freezer should be -18°C to 21°C and for the fridge should be between 1°C to 5°C.
- Compare to the external temperature gauge.
- Record temperature on DPSC
- Contact maintenance if the temperature shown in the temperature gauge does not match the internal temperature.

WEEKLY CLEANING

Remove products:

- Store all products in another fridge and freezer (if available)
- Turn the countertop fridge / freezer 'OFF'.



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- Remove inserts.
- Clean inserts using 3-step cleaning method:
 - Scrub with multi-purpose cleaning solution
 - Rinse with water
 - Sanitize with sanitizing solution.
- Allow to air dry.
- Rinse with water.
- Sanitize the gasket and outside of the countertop fridge /freezer with sanitizing solution.

Replace Inserts & products (following FIFO).

OPERATING

- Do not put the countertop fridge/ freezer next to any heat sources, such as fryers, stoves, etc. Also allow air to circulate right around.
- Store bags or cartons as recommended inside the inserts. Over loading may cause the products to thaw and may also cause damages.
- Use oldest product first (FIFO).
- Do not leave the door open for long periods of time to prevent frost from forming and accumulating.
- Always keep the inside dry after cleaning or after defrosting freezer section process to prevent ice build-up.
- Always check that the countertop fridge/ freezer doors are not left open before you leave the restaurant for the night.