



EQUIPMENT – WALK-IN FRIDGE

INTRODUCTION

The walk-in chiller is a refrigerated holding unit that is used to store chilled products like raw chicken. The walk-in chiller maintains the temperature between 1 – 5°C, which is below the danger zone for bacteria growth.

Because the walk-in chiller is used to hold raw chicken and other chilled products, sanitation is especially important to prevent bacterial growth and avoiding cross contamination.



TWICE DAILY CHECKS

- **Wash & sanitize hands.**
 - Take the temperature with the temperature thermometer probe twice per day as per DPSC.
 - The actual temperature of the fridges must be checked to ensure that the temperature gauge matches the air temperature inside the fridges.
 - Check the temperature of all fridges before leaving the restaurant at night.
 - You need to check the actual temperature of the chiller to ensure that the temperature gauge matches the air temperature inside the chiller.
- **Place the thermometer on a shelf:**
 - Turn a clean container upside down and pierce with a calibrated thermometer.



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- Place the container with thermometer on shelf ensuring that the probe does not come into contact with shelving or product.
- Close the door.
- Let the temperature stabilize for 15 minutes.
- Read the temperature:
- The temperature reading should be 1°C to 5°C.
- Record temperature in the DPSC.
- Contact maintenance if the temperature shown in the temperature gauge does not match the internal temperature of the fridges.

DAILY CLEANING

- **Prepare floor cleaning solution.**
- **Scrub floor:**
 - Sweep floor if necessary to remove any debris.
 - Use a deck brush to scrub the floor with the floor cleaner solution, starting in the corners at the back and working from the sides towards the center and the door.
 - Dry mop the floor or use the brush/plastic broom to sweep the excess solution into the floor drain.
- **Rinse floor:**
 - Rinse the floor with clean hot water.
 - Rinse the deck brush/plastic broom with clean hot water.
 - Use the deck brush/plastic broom to sweep the excess water into the floor drain.
 - Then mop the floor with clean hot water.

WEEKLY CLEANING

- **Remove all products & store in another fridge, move shelf units away from the floor.**
- **Clean shelves:**
 - Wipe the shelves with a towel soaked in multi-purpose cleaning solution.
 - Remove any remaining food particles from the shelves using a scrubbing brush.
 - Rinse the shelves with water.
 - Then sanitize the shelves with sanitizing solution.
 - Allow to air dry.
- **Clean walls & ceilings:**
 - Scrub the walls with multi-purpose cleaning solution.
 - Use a towel dipped in multi-purpose cleaning solution to clean the ceiling.
 - Rinse the walls with hot water and wipe the ceiling with damp towel.
 - Sanitize ceiling and walls with towel dipped in sanitizing solution.
 - Allow to air dry.
- **Clean floor:**
 - Clean the floor as per [Daily – Cleaning the Walk-in Chiller Floor](#) procedures in this section.
- **Clean door gaskets/strip curtain:**
 - Clean the door gaskets using a clean towel dipped in multi-purpose cleaning solution.
 - Rinse with water.
 - Sanitize the gasket and strip curtain with sanitizing solution.
- **Replace shelves/platforms & products following FIFO rule.**



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PROBLEM SOLVING

Problem	Possible Cause	Solution
Chiller not operating	<ul style="list-style-type: none">• Circuit-breaker 'OFF'• Thermostat setting wrong or faulty• Power cord/lead or plug faulty• Power cord/lead not plugged in	Turn circuit-breaker 'ON' Reset or contact maintenance Contact maintenance Plug in cord/lead
Too cold	<ul style="list-style-type: none">• Thermostat defective• Thermostat not calibrated	Contact maintenance Reset and conduct daily temperature check
Not Cold	<ul style="list-style-type: none">• Door gaskets defective• Door left open• Condensing coil and fans need cleaning• Fans not operating• Too much product; stored incorrectly — air circulation affected	Contact maintenance Keep the door closed after entry/exit Follow monthly cleaning procedure Turn unit 'ON'. Contact maintenance Follow storage procedure and rearrange stock
Odors	<ul style="list-style-type: none">• Incorrect cleaning procedures• Expired product• Blocked drain	Follow correct cleaning procedures Check products shelf life Contact maintenance