



Bite-Sized Food Safety

Food safety resources for front-line managers to train food workers

Summer Heat Stresses Refrigeration Units



Keep Them Clean to Keep Them Cold

FANS

- 1. Unplug unit and wipe fan with a mild detergent or degreaser.
- 2. Rinse thoroughly with a spray bottle.
- 3. Check that fan rotates freely fans should not squeal.
- 4. Check all fan blade set screws and tighten as needed.
- 5. Lubricate motors where applicable not motors with sealed bearings.
- 6. If a unit has multiple fans, they all must be operating. If one is not, air will leak back through the opening of the stopped fan instead of being forced through the evaporator.

Do not leave chemicals like detergent, bleach, or ammonia on refrigeration components. They cause corrosion and reduce the life of the unit.

CONDENSERS

- 1. If you can't see light through the condenser, it needs cleaning.
- 2. Unplug unit.
- 3. Brush fins in one direction with a stiff bristled brush; clean brush following each pass.
- 4. Wipe dust off other components.
- 5. If washing, use a mild detergent or a commercial condenser cleaner; then rinse/flush thoroughly with a spray bottle (detergents and cleaners can corrode the coil).
- 6. Install castors to easily move reachin units for cleaning condenser coils in back.
- 7. Condenser units can be placed outside or in basement to reduce heat in kitchen and increase efficiency of unit.

Check the accuracy of the thermometers in your units monthly

Other Ways To Get the Most from Your Refrigeration Units

REACH-IN REFRIGERATION UNITS

1. In bain-maries, the cold air flow inside the unit should be directed onto the bottom of the inserts. Older bain-maries that direct cold air flow horizontally can be retrofitted with an evaporator that directs cold air vertically directly onto the bottom of the inserts.

WALK-IN REFRIGERATION UNITS

- 1. Install and maintain self-closing devices on walk-in doors.
- 2. Install fluorescent lights in walk-ins; they produce less heat.
- 3. Install hanging strip curtains in walk-in unit doorways.
- 4. Remind employees to shut off the lights when they exit the unit or install motion-activated lights so that the lights go off automatically.



Photo credit: True Refrigeration



Photo credit: Master-Bilt Refrigeration Solutions

ALL REFRIGERATION UNITS

- 1. Replace worn or leaky door gaskets and seal cracks to prevent warm air from entering the unit.
- 2. Don't stack items around the fans or evaporator it will restrict air flow and decrease performance.
- 3. A build-up of ice around the entire evaporator coil indicates that the unit needs to be defrosted.
- 4. A strip of ice build-up on the evaporator coil indicates a possible refrigerant leak.
- 5. Use stainless steel pans and inserts; they conduct cold better.
- 6. Be sure that air circulates freely in the unit, unobstructed by containers piled too high or too close together.
- 7. Plan your work so that you are not constantly opening and closing a refrigerator during a busy time.
- 8. Try not to locate refrigerators or freezers next to stoves, ovens, or fryers.
- 9. Monitor the temperatures of your refrigeration several times a day.

Keep a Log of Your Refrigeration Temperatures

Refrigeration Temperature Log

Use a separate log for each refrigerator or freezer. Take temperature in warmest part of unit (normally at highest point next to door). Call repairman if temperature stays above 38°F (refrigerators) or 0°F (freezers) for more than a few minutes. Check the accuracy of the thermometers in your units monthly.

DATE	When Staff Arrive in Morning	At 11AM	At 5PM	At Closing