

PRP/08: REFRIGERATORS & WALK-IN CHILLERS

Hazards

1. **Microbiological**; germination of spores, growth of pathogenic bacteria and/or formation of toxins as a result of temperature abuse
2. **Microbiological & Allergenic**; contamination as a result of incorrect storage of food
3. **Physical**; contamination of food with foreign objects
4. **Chemical**; contamination arising from incorrect cleaning

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Adequate storage capacity for intended use	Appliance specification	Prior to purchase		Ensure appliance is fit for purpose (HoD) Source/reorganise shelving for effective separation (LM)
Internal/external surfaces shall be readily cleanable	Appliance specification	Prior to purchase		Review specification (LM)
Internal/external surfaces cleaned and disinfected	Visually	As per schedule	<i>Unit Cleaning Checklist</i>	Clean and disinfect all surfaces (FH)
All appliances operate between 1°C and 5°C	Temperature check of appliance	Weekly	<i>TM/04: Storage of food or upload to MONIKA</i>	If operating > 5°C re-set thermostat (FH) If appliance is faulty contact maintenance contractor (LM)
Appliances maintained in good condition	Visual check	As per PPM schedule	<i>Contractors worksheet</i>	Report defects to line-manager (FH) Contact maintenance contractor to undertake service and/or repair (LM) Review process for chilled storage (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- Section 2: Operational Standards - OS/03: Storage of food

Version	Date of issue	Author	Endorsed by
V1	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser