


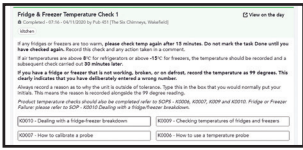






Reference	<ul style="list-style-type: none"> • Safety policies • Risk assessment manual • DMLB • SOP K0010 - Dealing with a fridge/freezer breakdown • SOP K0021 - Cleaning and use of service fridges & freezers • SOP K0021a - Cleaning and use of walk-in fridges & freezers • SOP K0055 - Dealing with a spillage • SOP K0100 - Chill well management
Equipment	<ul style="list-style-type: none"> • Fridge freezer thermometer for every fridge and freezer • Fridge and freezer vinyl number labels

Step 1		<ul style="list-style-type: none"> • All fridges and freezers must operate at the correct temperature. <p>The safe temperature ranges are:</p> <ul style="list-style-type: none"> • Freezers - between -15°C and -23°C (with a target of -18°C). • Fridges - between +1°C and +8°C (with a target of +5°C). • For ROI, the safe temperature range for fridges is between +1°C and +5°C. <ul style="list-style-type: none"> • Do not take the temperature reading from the digital display. Use an internal thermometer. • There is no requirement to record the temperature of any chill well. Food stored in a chill well is subject to 4-hour time controls. Refer to SOP K0100 - Chill well management.
Step 2		<p>Fridge freezer thermometers:</p> <ul style="list-style-type: none"> • Check that fridge freezer thermometers are in place in all fridges and freezers, including bar fridges used for food items. • Check the thermometer is in good working condition prior to taking a reading. • If a fridge or freezer is missing a thermometer or the thermometer is damaged, and there are no spares available, transfer a thermometer from another fridge/freezer. Close the door and allow 15 minutes prior to taking the reading.
Step 3		<ul style="list-style-type: none"> • Fridges and freezers must be numbered in a logical sequence using the vinyl number labels. • Apply the numbers onto the front of the fridge or freezer door in the top right hand corner. • Blue number labels for freezers (FREEZERSTK1). • Black number labels for fridges (FRIDGESTK1). • Replacement labels can be ordered via the POS order.
Step 4		<ul style="list-style-type: none"> • Fridge and freezer temperatures must be checked 4 times a day and recorded in the DMLB. <ul style="list-style-type: none"> • Check 1 - First task of the kitchen opening procedures. • Check 2 - 12 noon. • Check 3 - 6pm. • Check 4 - As part of the kitchen close down procedures.
Step 5		<p>To take a fridge/freezer temperature:</p> <ul style="list-style-type: none"> • Locate the internal thermometer. • Take the temperature reading. • Record the reading in the DMLB. <ul style="list-style-type: none"> • If any fridge is warmer than +8°C (+5°C in ROI) or any freezer warmer than -15°C, close the door and do not re-open for 15 minutes. • Check the temperature again after 15 minutes. <ul style="list-style-type: none"> • If after 15 minutes the temperature does not return to the safe range, record the temperature in the notes section of the DMLB and refer to SOP K0010 - Dealing with a fridge/freezer breakdown.

<p>Step 6</p>		<p>To help maintain temperatures of the fridges and freezers:</p> <ul style="list-style-type: none"> • Limit the use of the walk-in fridge and freezer during service by ensuring all required products are available in service fridges and freezers. • Put deliveries away as quickly as possible - chilled first, frozen next and finally ambient. • For items to be stored in the fridge, remove external cardboard packaging where possible. • Do not overfill any fridge or freezer. • Never put hot food into a fridge. • Do not store products directly in front of fans. • Check all fridge & freezer seals are clean and in good condition. Replace any that are split. • Refer to SOP K0021 - Cleaning and use of service fridges & freezers and SOP K0021a - Cleaning and use of walk-in fridges & freezers.
<p>Step 7</p>		<ul style="list-style-type: none"> • Temperature checks must be completed on any bar fridge used to store food items eg, milk. • Follow Steps 4 and 5. • If more than one fridge is in use to store food items, number these - refer to Step 3. • Temperature checks must be recorded in the DMLB.
<p>Step 8</p>		<ul style="list-style-type: none"> • If freezers are noted with heavy frost build up, arrange to transfer all stock to another freezer and complete a defrost. • Ensure water from a defrosting freezer is cleaned up immediately. Refer to SOP K0055 - Dealing with a spillage. • Where possible, leave the thermometer in place when taking a reading. • Report all maintenance issues via the property maintenance system.