

# Food Safety Scoop



Brought to you by the Yavapai County Food Safety Industry Council

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## *Special Points of Interest*

- Cold Facts
- Monthly/Quarterly Maintenance Checklist
- Daily/Weekly Maintenance Checklist
- Quiz
- Resources



This newsletter is brought to you by the Yavapai County Food Safety Industry Council, which is a joint collaboration between Yavapai County Community Health Services and the University of Arizona Cooperative Extension.

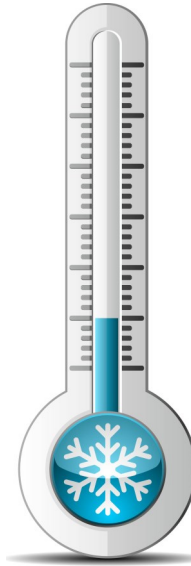
The FSIC meets bimonthly to discuss issues in the food service industry and ways to bring food safety information to the public.

For more information, please call 928-445-6590 ext. 227 or visit our website at:  
[extension.arizona.edu/yavapai/](http://extension.arizona.edu/yavapai/)

## Cold Facts

A refrigerator is one of the most important pieces of equipment for keeping foods safe. We are often reminded of its importance when we lose power or the unit fails. The result could be a loss of thousands of dollars in wasted products, loss of business due to a temporary shut-down and costs incurred from a repair bill.

Luckily most breakdowns of commercial refrigeration equipment can be prevented with simple regular maintenance.



The best way to stay on top of your preventative maintenance needs is to keep a to-do list. A task that can be simplified by breaking the list down into a daily/weekly and monthly/quarterly maintenance checklists.

Regular maintenance combined with close monitoring of safe refrigerator temperatures through the use of thermometers and temperature logs is crucial for proper cold holding of TCS (Time/Temperature Control for Safety) foods.

## Monthly/Quarterly Maintenance

### 1. Inspect & Clean Condensing and Evaporator Coils

Did you know that only 1/100th of an inch of dirt buildup on your condenser coil reduces your unit's efficiency? Buildup on the coils means your equipment has to work harder to cool, thus using more energy and increasing your electric bill by as much as 20 to 30 percent.

### 2. Check Compressor and Fan Motor Operation

If your compressor fails, you will need to replace your whole unit. If it is working too hard your technician can find the cause and fix it before the unit fails.

### 3. Clean Fan Blades

Dirt and grease on the fan blades causes drag that slows down the motor.

### 4. Check Refrigerant Levels

If your equipment is leaking refrigerant, it is a EPA violation as well as a repair issue. A repair technician will determine where the leak is coming from and will repair it before adding more refrigerant.

### 5. Check Electrical Connections

Over time, the vibrations from the unit running can cause internal wires to become loose and eventually cause a short. To prevent this, make sure you have your system regularly inspected and tuned to keep the wires tightened.

# Daily/Weekly Maintenance

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## 6. Calibrate Thermometers

You cannot be sure your equipment keep food cool enough if the thermometers are not regularly tested and calibrated.

## 7. Maintain Temperature Logs

Sample temperature logs available for print can be found at:

<http://www.yavapaihealth.com>

## Quiz

- Which of the following should be part of daily/weekly refrigerator maintenance?
  - Check Temperatures
  - Temperature Logs
  - Check for Cold Air Leaks
  - Clean Inside of Unit
  - All of the Above
- The "Danger Zone" is between:
  - 50F-140°F
  - 41F-135°F
  - 70F-100°F
  - 35F-125°F
- What is one of the most important pieces of equipment in the kitchen for keeping foods safe?
  - Freezer
  - Grill
  - Refrigerator
  - Prep Table
- True or False? Leaving the lights on in a walk-in refrigerator or freezer will increase the temperature in the unit.
  - Date Marking
  - Improper Cold Holding
  - Temperature Charts
  - Sanitizing

Answers: 1.E 2.B 3.C 4.T 5.B

### Resources:

- FDA Refrigerator Thermometers: Cold Facts about Food Safety. January 2017
- Northeast Cooling Spring Cleaning for Commercial Refrigeration Equipment: Comprehensive Maintenance Checklist. March 2011

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