



Title	Cleaning Food Fridges
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Prepared by	Infection Prevention & Control Team
Developed by	Infection Prevention & Control Team
Reviewed by	Infection Control Committee
Equality & Diversity Impact Assessed	

CLEANING SCHEDULE FOOD FRIDGES

For all cleaning procedures:-

- Don disposable gloves and plastic apron, consider facial protection if splashing is anticipated
- Assemble cleaning items required: - Detergent wipes or general purpose detergent diluted in warm water (dilution instructions on side of container) and sufficient colour coded disposable cloths/paper for both washing and drying

Patient Food Fridge – Pantry

Daily

- Check fridge temperature and record on temperature chart [see below]
- Observe readings for trends to ensure the fridge temperature remains within the safe zone (1°–4°C). Report deviations to Estates and ensure action(s) completed within agreed timescale
- Temperatures should not be recorded during cleaning, stock taking and expiry checks until the fridge has returned to usual function
- Check all items are labelled and dated; discard unlabelled or out of date items
- Check for any spillages then clean and dry with green disposable cloths or absorbent paper.

Weekly

- As per General Services schedule in DSR

Staff Fridge

Daily

- Check fridge temperature and record on temperature chart [see below]
- Observe readings for trends to ensure the fridge temperature remains within the safe zone (1°–4°C). Report deviations to Estates and ensure action(s) completed within agreed timescale
- Check all items are labelled and dated; discard unlabelled or out of date items
- Check for any spillages then clean with detergent and warm water then dry with green disposable cloths or absorbent paper.

Weekly

- Clean all surfaces thoroughly then dry with green disposable cloth or absorbent paper
- Sign and date cleaning schedule
- If fridge is not self defrosting, defrost monthly ensuring staff have removed or disposed of all food stuff for this to take place.

COLD FOOD RECORD WARD KITCHEN

MONTH _____

LOCATION/WARD _____

Refrigerator Temperature – RECOMMENDED TWICE PER DAY
TAKE 1ST THING IN THE MORNING AND MID EVENING WHEN FRIDGE DOOR HAS BEEN CLOSED FOR AT LEAST 2 HRS.
Freezer Function Temperature – RECOMMENDED ONCE PER DAY

UNIT	Fridge - Patients		Fridge - Staff		Freezer if applicable	Completed By (initials)	Corrective Actions	Initials
DATE	AM	PM	AM	PM	AM			
1st								
2nd								
3rd								
4th								
5th								
6th								
7th								
8th								
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28th								
29th								
30th								
31st								

	Critical Limit	Notes
Refrigerator(s)	Target 4°C or below	
Freezer(s)	Target -18°C Critical Limit -12°C	

Corrective Action Examples:

- Recheck temperature
- Consider if food is safe to use
- Dispose of food which may be contaminated
- Review staff training
- Report to Estates

Have the corrective actions been carried out?

Yes / No / Not Applicable (delete as applicable)

Date checked by Manager/Supervisor

Initials

PLEASE RETURN TO CATERING DEPARTMENT AT THE END OF EACH MONTH

The Catering Department will retain these records for 3 months

Issue Date: January 2017

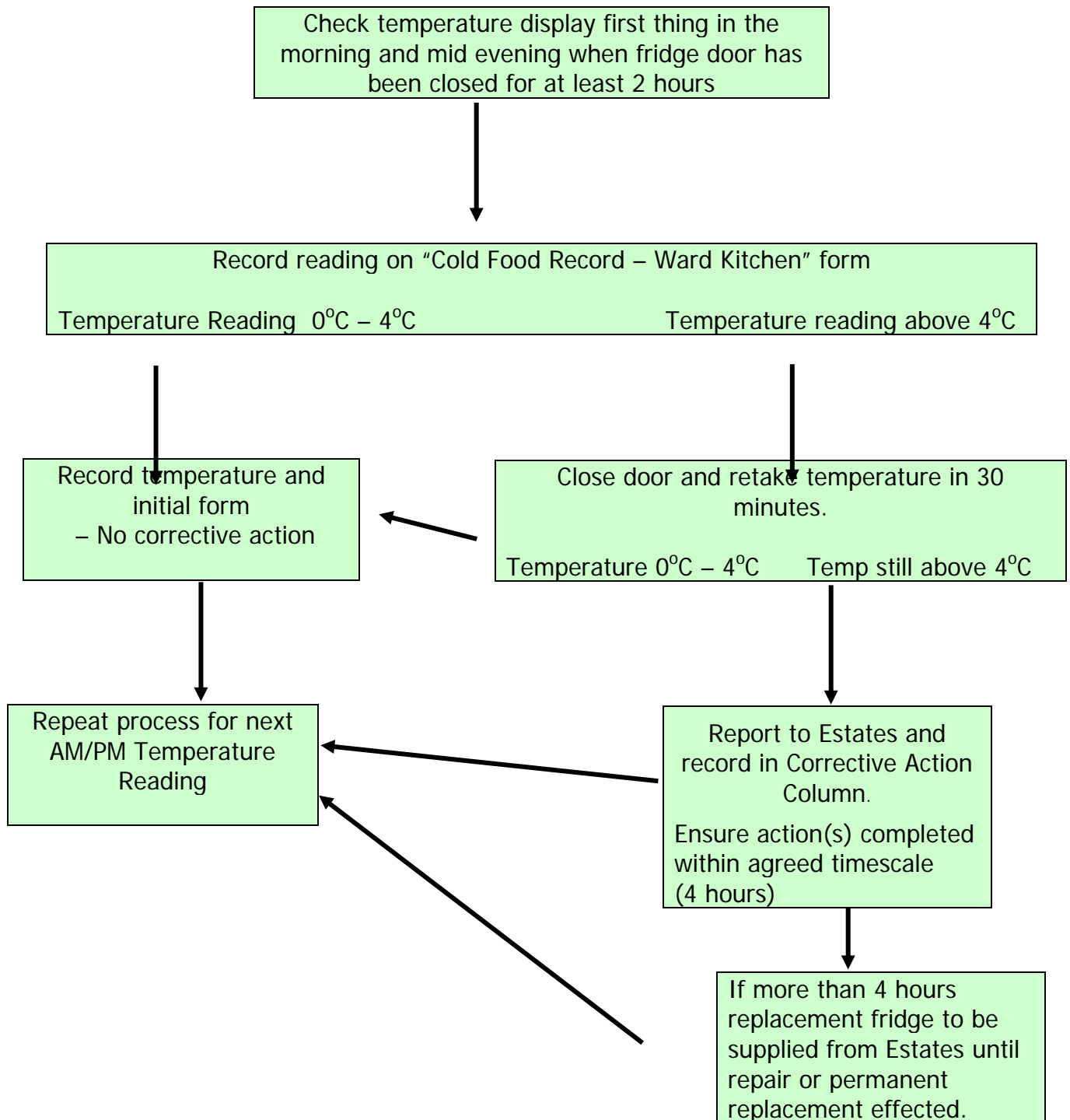
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COLD FOOD RECORD

WARD KITCHEN

PATIENT FRIDGE



AT THE END OF THE MONTH RETURN COMPLETED SHEET TO CATERING DEPARTMENT.

Catering Department will retain this information for three months.