

## Refrigerator Cleaning and Temperature Monitoring Policy

All refrigerators will be cleaned, temperatures monitored and documentation maintained to assure optimal conditions for refrigerated food supplies.

### Procedure for Cleaning Refrigerators

- All refrigerators will be cleaned and documented on the Daily Cleaning Record.
- The outside of each refrigerator will be disinfected daily and as needed during seasonal events following the Disinfecting Guidelines. This includes the handles, seals and outside cabinet surfaces.
- The inside of each refrigerator will be disinfected at the beginning of each season of use and as needed following the Disinfecting Guidelines. This includes all shelves, drawers and wall surfaces.

### **DISINFECTING GUIDELINES**

#### Disinfecting Bleach Solution

½ TBSP (7.5 ml) bleach + 1 pint water = 500-800 ppm

- Bleach must be mixed fresh daily. All solutions must be in containers labeled with type and strength. Any left over solution should be discarded at the end of the day.
- All surfaces should be cleaned thoroughly to remove organic matter before disinfection.
- Spray surface with mixture.
- Allow to air dry.

### Procedure for Monitoring Refrigerator Temperatures

A functioning thermometer will be present and visible inside each refrigerator.

- The temperature of each refrigerator will be documented daily on the Refrigerator Temperature Log during seasonal events.
- The acceptable range is 33 – 40 F. If readings are outside this range, action will be taken and documented. Perishables should be discarded.
- Recheck temperature every 4 hours for stabilization or further action. Document revisit time, temperature and other action required.

