

HOW TO TAKE CARE OF OUR CHILLER

- Chillers are critical food safety equipment used to control temperature and prevent bacterial growth. Proper use and maintenance are essential to ensure safe food storage and compliance with Food Safety & Hygiene Standards.



1. Food Rotation (FIFO)

- Follow FIFO (First In First Out) at all times.
- Do not mix new food with old stock.
- Label all food with product name, preparation date, expiry date, and batch number.
- Never place new food on top of old food.

2. Temperature Control

- Maintain chiller temperature between 0°C and 5°C.
- Monitor and record temperature as per approved SOP (minimum twice daily).
- Report any deviation immediately to Supervisor, Maintenance, and QHSE and take corrective action.

3. Proper Storage & Segregation

- Store food in clean, covered, food-grade containers only.
- Store raw and cooked food in separate chillers; if not possible, keep raw food below ready-to-eat food.
- Never store food on the floor.
- Maintain clearance of 6 inches from floor and 18 inches from walls.
- Do not store non-food or personal items inside the chiller.

4. Door Control & Air Circulation

- Keep doors closed when not in use.
- Do not overload shelves or block air vents.
- Ensure door seals are clean and in good condition.

5. Receiving & Carton Control

- Do not place dirty or damaged cartons directly inside the chiller.
- Before transferring deliveries from the receiving area to the chiller, ensure cartons are:
 - Clean
 - Free from debris and dust
 - Free from pests or signs of contamination

Where possible, remove outer cartons and store food in clean, food-grade containers.

6. Cleanliness & Hygiene

- Clean and sanitize chillers regularly as per cleaning schedule.
- Remove spills immediately.
- Prevent bad odor, water stagnation, and ice build-up.

7. Equipment Condition & Maintenance

- Check daily for noise, leakage, frost, and temperature issues.
- Report defects immediately and do not use defective equipment.

⚠ DO NOT:

- Store chemicals in the chiller.
- Keep uncovered or unlabeled food.
- Mix raw and cooked food.
- Overload the chiller.
- Place hot food directly inside the chiller.

REMEMBER:

- A clean and well-maintained chiller ensures safe food, healthy staff, and compliance with Food Safety SOP & HACCP requirements.