

Scheduled cleaning and preventative maintenance on critical kitchen equipment will minimize utility consumption, prolong equipment life, and give optimum performance.

### General Things to Avoid:

- Hosing down equipment
- Neglecting filter changes
- Improper application or use of equipment
- Improper use of chemicals
- Operating equipment with frayed, burnt power cords, or exposed wiring
- Operating any equipment without knowing proper operation and use as outlined in owner's manual

### General Things to Look For:

- Are hinges, handles, knobs, grates, etc. all in good condition?
- Does the gas fired equipment burn a steady blue flame?
- Are motors noisy or don't turn at all?
- Are temperatures within +/- 2 degrees of the desired setting?
- Are door gaskets worn or torn?
- Is water feed equipment de-limed on a periodic basis?
- Is hood system operating?
- Are hood filters clean?
- Are condensers dusty or iced over?
- Is fire suppression system operational?
- Has fire suppression system been inspected recently?
- Are all utilities confirmed on and resets checked?
- When a technician diagnoses your equipment, take the time to be shown the problem and cause.

## SPECIFIC EQUIPMENT CHECKLIST

### Dishwasher

- Check for lime buildup inside
- Check that doors open easily
- Check for leaks
- Check that scrap tray is in place and clean
- Check that pump intake screen is in place
- Check that drain opens and closes easily
- Check that auto fill works and shuts off
- Check that incoming temperature of water is at least 180 degrees F for high temperature machines & 120 degrees F for chemical sanitizing machines
- Check the wash and rinse arms and nozzles for cleanliness
- When on automatic, check that dishwasher starts when door is closed
- Check that timed/ manual operation is working properly
- Check for automatic shutdown after \_\_\_\_\_ seconds
- Are chemicals being primed through the lines?

## **Refrigeration**

- Maintain temperature logs, “open- shift change- close” daily, unusual patterns observed allow scheduling service prior to product loss emergencies.
- Keep evaporator coils (cold air) and condenser coils (warm air) clean. Never obstruct airflow of fans.
- Never place un- refrigerated or heated product in “designed for storage” equipment, use ice baths or blast chill/ freeze equipment.
- Do not overstock storage units with product, air should move freely around all items, especially sides and bottom. Cold pans should never be greater than 2/3 full (no mounding), keep pans in place constantly (1 out/ 1 in).
- Prior to placing a service call, check that power is on and observe temperature pattern for one hour to avoid false alarms (check resets).
- All evaporator coils should be free of ice by visual inspection at all times.
- All door gaskets should seal from outside air completely. Gaps will have a big impact on performance. Cold pans should sit flush in place, no bent corners.
- If defrost cycles are used, ensure that they are set during slow periods of business.
- Keep thermometers in the upper 1/3 or in the warmest section of the refrigerator to get accurate readings.