Walk-in coolers, freezers and refrigerator maintenance will be performed in accordance with the manufacturer’s recommendations and specifications.

**Purpose**

To ensure a safe and proper temperature of foods or specimens.

**Procedure**

Quarterly:

1. Check and clean condensing units.
2. Check to ensure that all lights in cooler are working.
3. Check all pressure controls and sight glass.
4. Check door heaters and gaskets.
5. Check evaporator and alarms.
6. Check temperature monitoring for correct setting.
7. Check temperature alarm monitor on the building automation system.
8. Check with Engineers to ensure that alarm has been received.