FACT SHEET 18

Maintenance

General

It is important that food premises, fixtures, fittings and equipment are maintained in a good state of repair and working order so that they do not potentially compromise food safety and suitability.

It is also important that all eating and drinking utensils used in food handling or serving are not chipped broken or cracked. This is important as when items are chipped, broken or cracked they cannot be effectively cleaned or sanitized and there is a higher risk of food becoming physically contaminated.

Premises

It is important that premises are maintained to prevent pest ingress and egress and to prevent physical contamination of food. This can be achieved by ensuring:

- there are no holes in walls, floors, ceiling, fixtures and fittings that will allow for pests to enter or harbour;
- there are no holes in window and door screens that will allow pest ingress & egress;
- that there are no exposed wooden or chipboard surfaces;
- there is no flaking paint especially around food preparation areas;
- coving is well sealed to the walls to prevent pest harbourage;
- shelving maintains its integrity (no rusting metal and exposed wood).

Equipment

It is important that equipment is maintained in a good state of repair and in good working order to ensure that the equipment is capable of doing the job it is intended to do. For this reason it is important that:

- All equipment including cooling and heating devices are capable of doing the job they are intended to do;
- All food handling equipment is not broken and is free of cracks and chips to enable effective cleaning and sanitizing;
- Food cleaning equipment is maintained so that it is capable of doing the job it is intended to do ie: dishwashers, buckets and hoses;
- Temperature measuring devices must be maintained so they remain accurate

Maintenance Important Points

- All food premises, fixtures, fittings and equipment need to be maintained to ensure the safety and suitability of food.
- Food premises need to be maintained to prevent pest ingress, egress and harbourage, minimise the chance of physical contamination and to enable effective cleaning and sanitising.
- Equipment needs to be maintained to ensure they are capable of doing the job they are intended to do, enable effective cleaning and sanitising and to minimise the risk of contamination of food.
- All chipped, broken and cracked food utensils should be discarded to minimise the risk of contamination of food.

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