



市政署
INSTITUTO PARA OS
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Use of Refrigeration and Freezing Equipment

Refrigeration (below 5°C) or freezing (-18°C or below) can inhibit the multiplication of microorganisms in food and prolong its shelf life. The food sector should consider the following precautions in the use of refrigeration or freezing equipment to ensure food safety.



Purchase and settings

- ▶ Purchase the proper equipment according to the food type and amount of food to be stored
- ▶ The equipment should allow users to set the internal temperature and should be equipped with an external thermometer for monitoring the internal temperature



Constant cool air circulation

- ▶ Keep the door closed
- ▶ Leave enough space between food items
- ▶ Leave at least 20% of space unused in the equipment



Proper storage of food

- ▶ Store different food items in designated areas of the equipment
- ▶ Store raw food and cooked/ready-to-eat food separately
- ▶ Before storing food in the equipment:
 - ◆ Properly wrap it/put it in a covered container
 - ◆ Remove the outer packaging



Cleaning, disinfection, repair and maintenance

- ▶ Keep the equipment clean and hygienic inside and outside
- ▶ Temporarily store the food in another similar piece of equipment before cleaning and disinfection
- ▶ Regularly inspect and maintain the equipment
- ▶ Repair or replace any damaged gasket



Regular checks on the temperature

- ▶ Regularly measure and record the temperature
- ▶ Properly inspect the equipment if a temperature anomaly is identified (e.g., whether there is too much food or the cool air outlet is blocked) and rectify the situation



“Hygiene Guidelines on Food Safety during Power Outage or Flood”



“Guidelines on the Use of Refrigeration and Freezing Equipment”

