



HEALTH HOLDING

HAFER ALBATIN HEALTH  
CLUSTER  
MATERNITY AND  
CHILDREN HOSPITAL

<b>Department:</b>	Dietary Services (DT)		
<b>Document:</b>	Internal Policy and Procedure		
<b>Title:</b>	Temperature of Refrigerators and Freezers		
<b>Applies To:</b>	All Dietary Services Staff		
<b>Preparation Date:</b>	January 06, 2025	<b>Index No:</b>	DT-IPP-012
<b>Approval Date:</b>	January 20, 2025	<b>Version :</b>	2
<b>Effective Date:</b>	February 20, 2025	<b>Replacement No.:</b>	DT-IPP-012(1)
<b>Review Date:</b>	February 20, 2028	<b>No. of Pages:</b>	03

## 1. PURPOSE:

- 1.1 To monitor and document the temperatures of refrigerators and freezers to prevent frozen meat, vegetables and fruits from spoilage and retain its freshness.
- 1.2 To ensure that monitoring and checks of temperature for refrigerators and freezers are being done daily.

## 2. DEFINITIONS:

- 2.1 Temperature of Refrigerators and Freezers – refers to the temperature at which foods are stored which affects taste, appearance, nutrient content and safety if temperature not controlled properly.

## 3. POLICY:

- 3.1 It is the policy of Dietary Services to comply with the acceptable range of temperature for all refrigerators and freezers.

## 4. PROCEDURE:

- 4.1 Temperatures shall be recorded and kept on file of all refrigerators and freezers.
- 4.2 A thermometer is located in each refrigerator where it can be easily read together with a checklist.
- 4.3 Refrigerator temperatures shall be within the acceptable range 300°F to 450°F.
- 4.4 Freezer temperatures shall range from 00°F to -100°F.
- 4.5 These reports shall be kept on file in the Dietary Services Department for at least two years.
- 4.6 At any time any refrigerator or freezer is not within the acceptable range it must be reported to Engineering Department immediately.

## 5. MATERIALS AND EQUIPMENT:

- 5.1 N/A

## 6. RESPONSIBILITIES:

- 6.1 Dietary Technician – Food Service and Catering.
- 6.2 Dietician

## 7. APPENDICES:



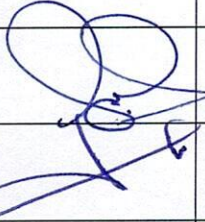


- 7.1 Temperature Checklist



## 8. REFERENCES:

- 8.1 Medical Nutrition Therapy Book
- 8.2 Dietary Manual 4th edition Oct 1994
- 8.3 General Directorate of Health Affairs (Al – JOUF), Maternity & Children's Hospital [JF - MCH], 1434.  
Kingdom of Saudi Arabia

## 9. APPROVALS:

	Name	Title	Signature	Date
Prepared by:	Ms. Abrar Abdullah Al Bahr	Dietician		January 06, 2025
Reviewed by:	Ms. Dalal Khalifah AlShammari	Head of Dietary Services Department		January 13, 2025
Reviewed by:	Mr. Abdulelah Ayed Al Mutairi	QM&PS Director		January 13, 2025
Reviewed by:	Dr. Tamer Mohamed Naguib	Medical Director		January 13, 2025
Approved by:	Mr. Fahad Hazam Al Shammari	Hospital Director		January 20, 2025



## Appendix 7.1 Temperature Checklist

Kingdom of Saudi Arabia  
Hafar Al Batin Health Cluster  
Maternity and Children Hospital



المملكة العربية السعودية  
التجمع الصحي بحفر الباطن  
مستشفى الولادة والأطفال

مستشفى الولادة والأطفال - حفر الباطن - قسم التغذية

### سجل درجة حرارة غرف التبريد - التجميد CHILLER-FREEZER TEMPERATURE LOG

NO: MONTH:...../20....

REF. TEMP: CHILLER: 5-8+ / FREEZER: 18-

التنظيف اليومي DAILY CLEAN			ملاحظات NOTE	الوقت TIME								التاريخ DATE
7:00PM	2:00PM	8:00AM		PM				AM				
				SIGN	7:00	SIGN	3:00	SIGN	11:00	SIGN	7:00	
												1
												2
												3
												4
												5
												6
												7
												8
												9
												10
												11
												12
												13
												14
												15
												16
												17
												18
												19
												20
												21
												22
												23
												24
												25
												26
												27
												28
												29
												30
												31

جدول التنظيف الشهري لغرف التبريد - التجميد

TWICE A MONTH

How To Clean: Liquid Soap Use Towel/Fiber Cleaning

طريقة التنظيف : صابون سائل باستخدام ليفة/ فوطة

1. Remove the remnants of foods
2. Cleaning with soap and hot water
3. Clean with clear water
4. Sweep with Clorox
5. Dry

1. إزالة بقايا الطعام
2. تنظيف بالصابون والماء الساخن
3. غسل بالماء النظيف
4. مسح بمحلول الكلوركس
5. تجفيف

الملاحظات NOTE	التوقيع SIGN	التاريخ DATE