



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

- 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

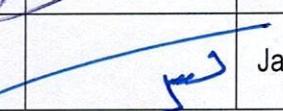
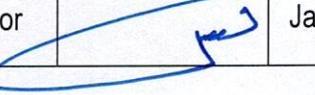
7. APPENDICES:

- 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:

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Reviewed by:	Mr. Abdulelah Ayed Al Mutairi	QM&PS Director		January 13, 2025
Reviewed by:	Dr. Tamer Mohamed Naguib	Medical Director		January 13, 2025
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Appendix 7.1 Temperature Checklist

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



المملكة العربية السعودية
الجمع الصحي بحفر الباطن
مستشفى الولادة والأطفال

مستشفى الولادة والأطفال - حفر الباطن - قسم التغذية

Chiller-Freezer Temperature Log

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

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

التنظيف اليومي DAILY CLEAN			ملاحظات NOTE	TIME الوقت								التاريخ DATE		
				PM				AM						
7:00PM	2:00PM	8:00AM		SIGN	7:00	SIGN	3:00	SIGN	11:00	SIGN	7:00			
												1		
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Chiller-Freezer Temperature Log

TWICE A MONTH

How To Clean: Liquid Soap Use Towel/Fiber Cleaning

طريقة التنظيف : صابون سائل باستخدام ليف/ 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 الكلوركن
5. تجفيف

الملاحظات NOTE	التوقيع SIGN	التاريخ DATE