

In a nutshell: effective maintenance is essential to clean correctly and secure food safety.

Regular maintenance not only makes equipment and tools durable and reduces costs, but also reduces the chance of food hazards and contamination.

- Repair any structural damage in the kitchen as soon as it happens, e.g. broken tiles, holes in walls or windows, for easier cleaning and keeping dirt and pests away.
- Replace chopping boards that are badly scratched, pitted or scored, as well as dishes and other tableware that are cracked or chipped.
- Make sure your cooking, hot-holding and chilling equipment and food thermometers are well maintained and working properly.