



**Why You Should  
Clean Your  
Commercial  
Refrigerator  
Regularly?**

You can make foodservice business successful only if you follow these 2 important principles. i.e., cleanliness and hygiene.

When you store the food in a safe environment, it ensures the food you serve is safe for the customers to eat.



Many commercial restaurants fail to maintain basic cleanliness in crucial areas, such as their refrigerators.

Even though the rest of the surroundings are clean, commercial refrigerators can be loaded with harmful mould, bacteria, and other debris that can compromise the food stored within it.

You should perform a basic cleaning regularly and a comprehensive cleaning at least once per week.

Here are some reasons why you should clean your commercial refrigerator on a regular basis:



## 1) Prevent bacterial growth

**Keeping food longer in refrigerator can cause bacterial contamination of food. It can cause serious health hazards if served to customers. Don't spoil the reputation of your restaurant by keeping the customer's health at risk. Don't serve old dishes to the customers.**

## 2) Reduce electricity costs

**If the refrigerators are cleaned regularly, bacteria, mould, mildew, and other harmful germs can form in it. It will badly affect your refrigerator's optimal operational ability, which can further compromise food in your fridge. This will consume more electricity for less output and result in energy wastage and an increase in electricity costs.**





### 3) Combat foul odours

**The foul odours coming from your refrigerator is a sign that your fridge needs to be completely cleaned. The foul odours may be resulted due to expired food, bacteria, or mould. It contaminates the food in the refrigerator, makes it unusable and also causes negative health implications.**

## 4) Comply with health & safety regulations

**Commercial restaurants failing to meet the health and safety regulations and requirements including cleanliness and hygiene can result in significant fines, temporary closures, and serious reputation issues.**







## 5) Prolong the lifespan of your refrigerator

**Lack of cleaning can deteriorate your refrigerator. This will result in additional costs for repairing works. Regular cleanings should be performed to prolong the lifespan of the refrigerator and temperature test of your fridge should be done to ensure that it is operating properly.**

Before purchasing a commercial refrigerator, it is better to buy a branded one that is easy to maintain. A true commercial refrigerator is easy to clean and maintain and helps to store food healthy and fresh.

Keep It Clean & Serve It Fresh !!!

