



Commercial Fridge Maintenance Checklist

Task	Frequency	Who Should Do It	Notes / Tips
Check digital temperature	Daily	Staff	Should read below 5°C; alert if consistently off
Listen for unusual noises	Daily	Staff	Rattling, buzzing, or compressor running constantly
Wipe shelves & interior	Weekly	Staff	Use food-safe cleaner; include walls & door liner
Check & clean door seals	Weekly	Staff	Look for tears, mold, or poor closure
Clean condenser coils	Monthly–Quarterly	Staff or Technician	Use soft brush or vacuum; depends on model access
Clear drain holes	Monthly	Staff	Prevent icing, leaks; check for debris build-up
Inspect for leaks or frost	Weekly	Staff	Build-up could signal air leak or defrost issue
Full external clean	Monthly	Staff	Especially top/rear in dusty kitchens
Log last coil cleaning	Every time	Staff	Use a sticker or digital log for tracking
Call technician (if needed)	As needed	Manager/Owner	For temp issues, persistent frost, or strange noises