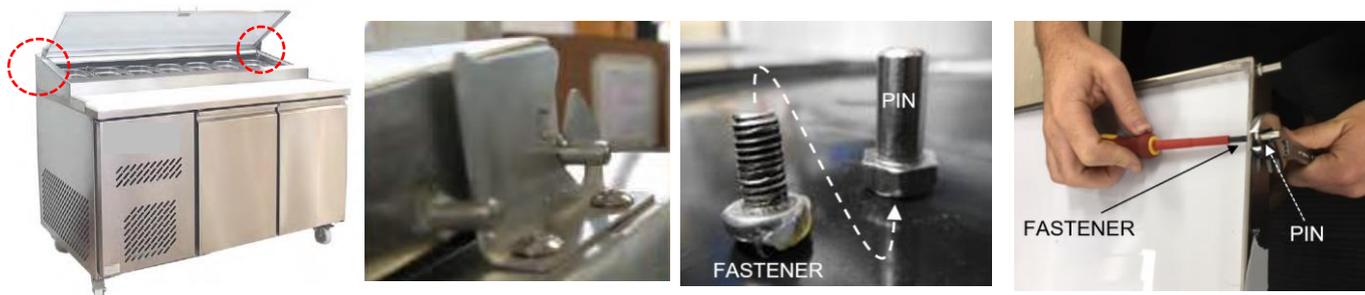


Food safety hazard - preparation refrigerators



Issue

Certain smaller food preparation refrigerators that have a lid with a hinge, also called a cam, (pin and fastener) opening system. The hinge can be loosened by continually opening and closing the lid of these units, and may fall out potentially contaminating food. This equipment may be used for making food such as pizzas, sandwiches and stir fry meals. Larger preparation refrigerators have a different hinge based on a gas lift system which is not included in this issue.

Background

Recently, a child was hospitalised in Queensland as a result of swallowing part of a hinge that had fallen into food held in one of these refrigeration units. The supplier and overseas manufacturer have taken steps to rectify the problem including replacing the hinges in supplied equipment and advising businesses of correct maintenance procedures. However, it is likely alternative brand manufacturers/importers utilise similar pin and fastener opening systems.

Advice to food businesses

It is important that food businesses are aware of the correct maintenance procedures for such equipment, as recommended by the manufacturer or supplier. The following advice has been provided by one supplier in relation to suggested inspection and maintenance, which may be useful for food businesses:

- 1) Inspect lid regularly for signs of damage.
- 2) Inspect pins and fasteners. Check for signs of wear or movement.
- 3) Tighten pins into fasteners using a screwdriver and spanner/shifter if possible. It may be permanently repaired if spot-welded.
- 4) If you do not have tools to properly maintain the lid, keep the lid out of service until repaired. Do not continue to use the lid with loose or missing pins or fasteners.
- 5) The lid should be cleaned and inspected daily and maintained in accordance with manufacturer's directions.

Should you have any queries regarding this advice, please contact your [Public Health Unit](#).

