



The amount of refrigeration a food establishment needs to store food safely depends on several factors. Here are some things to consider when selecting refrigeration equipment:

- Separation of raw and ready-to-eat foods
- The amount and type of food you need to cool
- The amount and type of food that needs refrigeration
- Number of meals served per day
- Refrigeration location and available space
- Number of deliveries per week

Must Be Commercial Grade

All refrigeration must be designed for commercial use.

No homestyle refrigeration is allowed.

Each Type of Refrigeration Has a Specific Use

Food Preparation Refrigerator

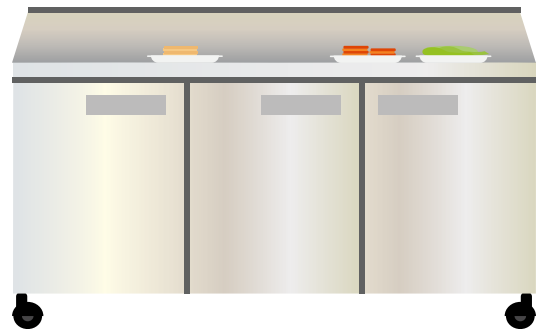
Time/temperature control for safety (TCS) foods must be 41 °F or cooler before placing in top insert or bottom portion of the cooler

Benefits

Keeps foods cold while working with product (sandwich making or prepping pizza toppings)

Limitations

Cannot be used for cooling foods



Walk-in Refrigerator

Circulates air over foods to cool them quickly and prevents other foods from warming up

Benefits

Provides adequate space for cooling and storing large quantities of food

Limitations

Requires more space within the establishment



Reach-in Refrigerator

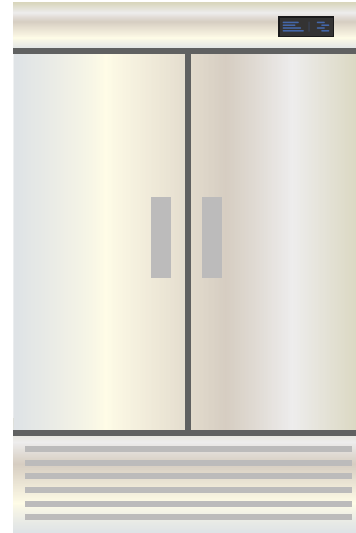
Provides cold food storage that is easily accessible while maintaining internal temperatures of TCS foods at 41 °F or below

Benefits

- Used to store TCS foods
- Come in a variety of sizes, to fit establishment needs
- Can be used for minimal cooling with prior approval

Limitations

- Not ideal for cooling large quantities of TCS foods
- Overstocking reduces airflow needed to maintain TCS foods at 41 °F or below
- Frequently opening and closing the doors and overstocking can impact temperature control



Under Counter and Pull-Out Drawer-Style Refrigerators

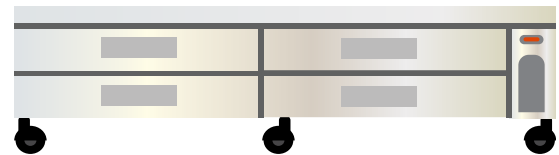
Solid-door refrigerators designed to fit beneath equipment such as counters, grills or flat tops

Benefits

Provide easy and convenient access to refrigerated items

Limitations

- Does not have much storage space
- Cannot be used for cooling



Glass Door Merchandiser (GDMs)

Reach-in refrigerator with a glass door that allows customers to view items while the door is closed to maintain temperature

Benefits

Customers can see contents without opening the door

Limitations

- Designed and only approved for the storage of non-TCS food items and unopened commercially packaged TCS foods
- It can be difficult to maintain temperature when not used properly



Refrigerators must reliably maintain 41 °F or cooler.

Do not use units that experience temperature fluctuations or failure.