



Spring Cleaning in Produce:

An early morning or late night project due to the commotion caused when deep cleaning

- Deep clean your coolers. *This can be really gross if they are not cleaned regularly.*
 - Hire a professional to inspect the compressors for signs of leaks, belt wear & compressor build up
 - Defrost and clean thoroughly. After removing the product to a temporary storage location, defrost the unit, removing all built-up ice and frost from the condenser and coils, shelves, case walls and drains.
 - Remove all racks, liners & be sure to keep safety in mind if near fans
 - Wash the wider racks
 - Use hot soapy water to wash all surfaces removing vegetable sludge or debris. Any mold or mildew must be removed.
 - Flush drains and empty evaporator pans. Wipe all interior surfaces dry with a clean absorbent cloth to avoid frost.
 - Check your case for air filters that have clogged with dust; keep these clean or replace them frequently.
 - Wash the outside of all coolers, wash any mirrors
- Dry Racks: remove produce displays to deep clean with hot soapy water & dry cloth
- Discard all “expired” baskets - old, ratty or moldy ones creating an organized storage area for the good condition props
- Make a list of baskets to replace
- Move any portable displays to thoroughly clean under them, use a putty knife to scrape gunk build up on the floor or displays
- Organize all your props & displays to make better use of storage space; (this can have a seasonal element to it)
- Take inventory of case & prop liners: discard any old ratty or gross display liners