



Food Safety Inspection: Fridge Seal Maintenance Checklist

This checklist helps facilities managers prepare for food-safety inspections by keeping fridge and freezer seals in top condition. Inspectors often use seals as a quick hygiene indicator, so regular checks are essential for compliance and maintaining your hygiene rating.

Daily Checks

- Wipe seals with warm, soapy water to remove crumbs and spills.
- Ensure seals are properly dried to avoid trapped moisture.
- Check that fridge and freezer doors close tightly.

Weekly Checks

- Clean seals with a food-safe antibacterial cleaner to prevent mould build-up.
- Inspect seals visually for cracks, tears, or black mould.
- Include seals in deep cleaning schedules alongside other equipment.

Monthly Checks

- Carry out the paper test: close a sheet of paper in the door. If it pulls out easily, the seal isn't tight enough.
- Review fridge and freezer temperature logs for fluctuations that may indicate failing seals.
- Check for condensation or ice build-up around the door frame.

Annual / Replacement Planning

- Budget for seal replacement every 6–12 months, depending on use and condition.
- Replace seals immediately if cracked, mouldy, warped, or loose.
- Keep records of seal installation and replacement dates for compliance purposes.

Multi-Site Management

- Schedule seal checks as part of site audits to avoid missed inspections.
- Maintain a central record of seal replacements across sites.
- Order seals in bulk to reduce downtime and ensure consistency across equipment.

By embedding these checks into your food safety management system, you'll reduce risks, improve inspection outcomes, and ensure compliance with food law year-round. Well-maintained seals protect food, save energy, and demonstrate a commitment to high hygiene standards.

Contact Us

Phone

01379 788221

WhatsApp

07379 995088

Email

sales@thesealcompany.co.uk