

MAINTENANCE TIPS FOR CLOSED KITCHENS



IN THESE UNCERTAIN TIMES, EMR OFFERS THE FOLLOWING TIPS TO HELP MAINTAIN A CLOSED KITCHEN.

TURN ON HVAC UV LIGHTS



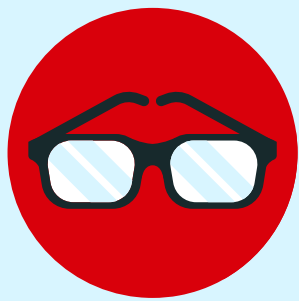
If your air handling units have ultra violet lights, make sure they are turned on and operating at peak performance. UV light has been used as a sterilizing agent since the late 1800s and is currently embraced as an effective way to disinfect air. HVAC UV lights disinfect the air we breathe and at the same time reduce energy consumption. Consult a professional HVAC technician for installation, as it must be done properly for optimal results..

REPLACE AIR HANDLING UNIT FILTERS

Lower your energy bills and improve the air quality in your home with one simple step. Clean or replace your HVAC filter on a frequent, regular basis. Filters trap and hold dust, germs, mold and other debris which over time will build up and lower indoor air quality. Clogged air filters are the number one cause of HVAC system failure.



INSPECT ROOF-TOP UNITS



If you have a rooftop HVAC unit, be sure to have it checked for debris (leaves, trash, branches, etc.) as this can block the airflow. Inspect air filters every 3 to 4 weeks with replacement or cleaning. Dirty filters block normal air flow and significantly reduce a system's efficiency. Blocked units are less efficient and work harder, thus increasing your energy bill.

CLEAN IT

Sanitation must be the top priority for all restaurant owners and food-service operators in order to protect your guest and your staff from getting sick. The day you are able to open your doors to the public for dine-in service, you want them to feel safe and clean throughout their entire experience. Dishwashers final rinse temperatures should also be checked on a regular basis to ensure they are running at 185 degrees Fahrenheit to be certain germs are gone.



ICE MACHINE CHECK UP



No matter what kind you own, ice machines share one thing in common: they need regular care and maintenance. These machines are just like any appliance handling food items. Unsanitary conditions promote germ growth, which in turn causes health risks. You cannot make quality ice from dirty water. Stay on top of the filter and know when it's time for it to be changed. It could be as frequently as 3 months, 6 months or every year.

SMALLER APPLIANCES

Don't forget about your smaller appliances! Check up on your juicers, blenders, slicers, panini presses, mixers, and more. These smaller appliances could be in disrepair after sitting unused for weeks. Test them prior to opening your doors to ensure they are operating at peak performance.

