

Walk-In Cooler Maintenance Checklist

Daily to quarterly tasks for restaurant owners, from Canada Food Equipment

Daily

1 Read and log the temperature (4 C or below)

A written log is your proof of temperature control.

2 Check the door seals and is fully closed

Never prop the door during deliveries.

3 Check the floor for water or ice

May signal a drain or defrost issue.

Weekly

1 Clean and inspect door gaskets

Paper test: if it slides out easily, the seal is weak.

2 Wipe down interior surfaces

Controls mold and reveals leaks early.

3 Check door closer, hinges, and for frost

Heavy ice points to a defrost or airflow problem.

Monthly

1 Clean the condenser coil (power off)

The highest-value task for efficiency and compressor life.

2 Clean evaporator coil and clear the drain

Stops water backing up and freezing inside.

3 Inspect fans and verify the thermometer

Listen for new noises; spot-check the reading.

Quarterly

1 Book professional refrigeration service

Refrigerant and electrical work need a licensed technician.

2 Calibrate controls and defrost timers

Schedule before peak summer heat.

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