



Vision Commercial Kitchens Ltd
Unit A1, Axis Point
Hill Top Road
Heywood
Lancashire
OL10 2RQ

Tel: 0844 811 7210
Fax: 0844 811 7211
Website: www.visionck.co.uk



Guidance document No 32
Re-opening a kitchen after shut
down.

Issued April 2020

Introduction

This guidance document is intended for use by kitchen operators and is only intended to assist in the start-up of equipment following a period of non-use, if in doubt a qualified engineer should be retained to ensure any appliance is in good working order before use. Reference is made to “a Gas Safe registered catering equipment engineer”. All ceda members can provide suitably qualified engineers.

Warewashing equipment

There could be potential problems regarding cross contamination from any build-up of bacteria within the machine or any water that might have remained in it, so we advise the following:

Check that the machine and filters are clean and in the correct place.

Ensure that there is a sufficient supply of chemicals (Detergent & Rinse Aid) attached to the machine.

Fill and heat the machine.

Put the machine through a minimum of three complete wash and rinse cycles.

Drain the equipment and recheck filters and clean if needed.

The machine is then ready for operation.

Refrigeration

Check door seals.

If they have been switched off, then clean and sanitise. Ensure sanitiser is wiped off with clean water before loading food products.

Check temperatures before loading food products. We recommend them being on for 24hours to avoid losing any stock.

Ventilation Canopies

Check all filters (grease filters and input air filters) are clean, if not clean them thoroughly.

Switch on and check that the fans are working correctly.



Cooking equipment

Gas Appliances

We recommend having the gas installation checked by a Gas Safe registered catering equipment engineer before start-up to ensure there are no gas leaks. As appliances sit unused and at atmospheric pressure, joints and seals can settle and may weep gas. Individual appliances should be checked to ensure that they are working correctly.

Where a gas interlock is fitted check the operation by switching on the ventilation and then lighting an appliance before switching off the ventilation at which time the interlock should turn off the gas supply.

Electrical Appliances

Before reconnecting electrical appliances check the supply cables to ensure there has been no damage from rodents and if OK they should then be reconnected to the supply either by plugging them back into the appropriate socket or by switching on the isolator. If there are any signs of damage to cables, these should be replaced by a competent person.

Ranges/Ovens

Check door seals have not perished or been damaged. If there are any signs of damage they should be replaced by a competent person.

Fryers

Check that the fryer pan is clean and the drain valve is fully closed before refilling with oil. Heat the oil to normal frying temperature (175/190°C) and carefully check this with a suitable thermometer to ensure that the thermostat is working correctly.

Appliances using water

Water softeners

Turn the water supply back on, add salt to the brine box and plug the appliance back in or switch on the electrical supply. Reset the timer for regeneration cycles to a suitable time.

Combi ovens and Steaming ovens

Before reusing Combi ovens and steaming ovens, ensure that water filters or other water treatment are fitted and working. Appliances should be fully cleaned and sanitised then put on to either a cleaning cycle or on a steam cycle. Door seals should be checked for leaks or damage. If a wash down hose is fitted this should be thoroughly flushed for at least 10 minutes to remove any build-up of bacteria.

Pre-wash sprays

Pre-wash sprays should be thoroughly flushed for at least 10 minutes to remove any build-up of bacteria.

Water boilers

Before attempting to restart the appliance, ensure that any filters or other water treatment are fitted and working. Assuming that the water supply to the appliance had been turned off, it should be turned back on and the appliance refilled and brought up to boiling.



Water systems

Where a building, part of a building or a water system is taken out of use, sometimes (mothballed), it should be managed so that microbial growth including legionella in the water is appropriately controlled.

Before reusing the water system, it should be recommissioned by a competent person as though it was new (i.e. thoroughly flushed, cleaned and disinfected) before returned to use.

