**Maintenance Programs**

***Food Safety Standard 3.2.2 Clause 21***

A food business must maintain the food premises, fixtures, fittings and equipment in a good state of repair and working order having regard to their use. Some examples are coldrooms, bain-marie units, benches, light fittings, food processing equipment (e.g. slicer, mixer etc.), leaking pipes, flaking paint on walls or ceiling and cracked/chipped crockery. This list is not exhaustive.

A simple program may be devised to check structure, fixtures, fitting and equipment regularly for any damage, missing parts etc. Problems should be identified and dealt with as they occur to prevent food contamination. Equipment that requires regular servicing should receive it as per the manufacturer’s guidelines.