

Coolroom/Freezer Room/CER: Sanitisation

Last Issue Date: 22/01/2020		Type Of Service				
		A	B	C	D	E
Activity						
1	Check the site operator has removed the contents of the Room prior to commencing the service.			Y	Y	
2	Clean and sanitise the surfaces of the Room including the: a) walls, mouldings, vents, doors, windows (including seals, frames, reveals, glazing, hardware), external surfaces of the evaporator / air handling unit/s; b) floor; and c) ceiling, vents, lighting. All if applicable. The cleaning and sanitisation is to be done with specialised products to suit the application and the contents of the Room.			Y	Y	
3	Undertake any additional cleaning and sanitisation of fixtures and fittings e.g. racking and tables if scoped by the facility manager.			Y	Y	
4	At the completion of the service advise the site operator so the contents can be returned (by site).			Y	Y	
5	Record the service in the logbook. Provide a customer service report with pre and post cleaning and sanitisation photos.			Y	Y	

Special Comments and Technical Data

SERVICE TO BE UNDERTAKEN AS REQUIRED BY THE SITE OR 6 MONTHLY (DEFAULT). THIS SERVICE IS DISCRETIONARY AND IS ONLY FOR CERTAIN SITES IDENTIFIED BY THE FACILITY MANAGER AND SITE REPRESENTATIVE WHO WILL DETERMINE THE SITE SPECIFIC SCOPE OF WORK. APPLICABLE LEGISLATION & STANDARDS ARE THE SA WH&S ACT & FOR FOOD STORAGE/PREPARATION ROOMS WHERE THE FACILITY MANAGEMENT SERVICE PROVIDER HAS THE RESPONSIBILITY OF SCHEDULING ANY SANITISATION (AND NOT THE TENANT) IT IS RECOMMENDED THIS SERVICE IS SCHEDULED IN ADDITION TO THE PRIMARY TDS E.G. ME89 FOR COMPLIANCE WITH THE SA FOOD ACT & FOOD SAFETY STANDARDS 3.1.1 & 3.2.2 & 3.2.3, AS ISO 22000. ENSURE THE SERVICING TIMEFRAME SUITS THE SITE OPERATIONS AND OBTAIN APPROVAL FROM THE SITE OPERATOR PRIOR TO UNDERTAKING THE SERVICE & ALSO CHECK THAT SATISFACTORY PROVISION HAS BEEN MADE FOR TEMPORARY STORAGE OF THE ROOM CONTENTS AT THE REQUIRED TEMPERATURE DURING THE SERVICE. THE LISTING OF THE PRIMARY TDS'S IS:
 - CONSTANT TEMPERATURE ROOMS REFER TO ME88.
 - COOLROOM / FREEZER ROOM REFER TO ME89.
 - SHIPPING CONTAINER FREEZERS REFER TO ME89B.
 - CONTROLLED ENV. ROOM: CHILLED GLYCOL - REFER ME189A.
 - CONT'D ENV. RM: REF. RACK COOL/FREEZER - REFER ME189B.
 - CONTROLLED ENV. RM: GROWTH - MECHANICAL - REFER ME189.
 - CONTROLLED ENV. RM: GROWTH - ELECTRICAL - REFER ME189C.
 - SECONDARY/DISCRETIONARY TDS: ME89F: CLEANING OF FAN UNITS.

Disclaimer -This TDS is intended to provide guidance only to support Preventative Maintenance servicing activities. All TDS users are encouraged to read and understand the full [Conditions of Use](#) provided on the final page of this document and on the DPTI website.

For more information please contact the applicable Facilities Management Service Provider.



Government of South Australia
Department of Planning,
Transport and Infrastructure

Download Date: 22/12/2020

Conditions of Use

A TDS should be used as a generic guide for Facilities Management Service Providers (FMSP) to deliver Facilities Maintenance Services, specifically Preventative Maintenance in accordance with the DPTI [Agency Work Procedure Manual](#).

Users of a TDS should familiarise themselves with the following **Conditions of Use**:

1. You use the information and data contained in any TDS published by DPTI at your sole risk. DPTI-AGFMA does not have the expertise to provide complete or accurate technical data schedules and provides these technical data sheets merely as a starting point and/or guide.
2. If you rely on the information in a TDS you are responsible for ensuring, by independent verification, its accuracy, currency and completeness. DPTI cannot guarantee that the information contained in a TDS meets the standards or requirements of legislative requirements.
3. A TDS is not an exhaustive list of tasks or obligations that may be required and is generally generic in nature. DPTI does not oblige the user of a TDS to rely on it to the exclusion of other sources of information. For example, manufacturer's requirements may need to be followed for additional and / or alternative tasks and for additional and / or alternative servicing frequencies. You should always check the primary source of information such as the Australian Standards, manufacturer's specifications, legislation and other standards before undertaking any work to which a schedule may apply.
4. You must apply appropriate risk management principles and carry out all tasks in accordance with obligations under the [Work Health and Safety Act 2012](#).
5. You must not use a TDS unless you meet the specific competency requirements for preventative maintenance servicing works and are capable of applying the TDS to your trade or area of expertise. A TDS is only to be used by people who are specifically instructed by DPTI to use them and only for work undertaken in South Australia.
6. DPTI, its agents, instrumentalities, officers and employees make no representations, express or implied, as to the accuracy of the information, the data contained in a TDS or the suitability of a TDS for a particular purpose.
7. DPTI does not provide legal advice. DPTI accepts no liability, howsoever arising, for any loss resulting from the use of a TDS and any information or data or reliance placed on them.
8. DPTI may change information and data in a TDS without notice.
9. DPTI may revise this disclaimer at any time by updating these Conditions of Use.