OpsAuditHub opsauditihub.com	DOC ID: **SAF-0081**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **FDA Food Code & USDA-FSIS HACCP Principles**	AUDIT FREQUENCY: **Daily Pre-Shift & Ongoing Operational Shifts**

Restaurant Haccp Food Safety Daily Log Sheet

Operational Scope: This log sheet operationalizes critical control point (CCP) monitoring across receiving, storage, preparation, and service to eliminate biological, chemical, and physical foodborne hazards. Mandatory compliance ensures strict adherence to FDA Food Code mandates and maintains auditable safety records for OpsAuditHub facilities.

MANDATORY PPE:	Nitrile Food-Grade Gloves (FDA Compliant), Hairnet / Beard Restraint, Non-Slip ASTM-Certified Culinary Footwear, Disposable Apron / Chef Coat, Calibrated Stem Thermometer
PREREQUISITES:	Verify electronic refrigeration monitoring systems are powered on and recording ambient temperatures. | Ensure all food-contact surfaces, utensils, and food probes are cleaned, sanitized, and air-dried prior to handling ingredients.

RECEIVING & COLD STORAGE TEMPERATURE CONTROL

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Incoming Refrigerated Deliveries**	All potentially hazardous foods (PHF) received at or below 41°F (5°C); frozen foods solidly frozen without evidence of thawing.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Walk-In Refrigerators & Coolers**	Ambient temperature reads between 34°F and 38°F. Thermometers placed correctly in the warmest zone of the unit.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Walk-In Freezers**	Ambient temperature reads at or below 0°F (-18°C). No heavy frost buildup obstructing airflow or door seals.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Prep Tables & Under-Counter Refrigeration**	Units maintain product internal temperature at or below 41°F during active service hours.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

COOKING, COOLING, & REHEATING CRITICAL CONTROL POINTS (CCP)

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Poultry & Stuffed Meats Internal Temp**	Internal temperature reaches a minimum of 165°F (74°C) for at least 15 seconds verified via calibrated probe.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Ground Meats & Pork Cooking Temp**	Internal temperature reaches a minimum of 155°F (68°C) for at least 15 seconds.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Hot Holding Units**	Hot-held potentially hazardous foods maintain an internal temperature of 135°F (57°C) or higher at all times.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Rapid Cooling Process (135°F to 70°F)**	Cooked food cools from 135°F to 70°F within 2 hours, and from 70°F to 41°F within an additional 4 hours (6 hours total).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION, CROSS-CONTAMINATION, & HYGIENE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Sanitizer Concentration Levels**	Quaternary ammonium (200-400 ppm) or Chlorine (50-100 ppm) test strips confirm correct chemical PPM in all active buckets and dish machines.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Handwashing Station Compliance**	Sinks stocked with warm running water (at least 100°F), antibacterial soap, single-use paper towels, and proper signage.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
11	**Allergen Isolation & Utensil Separation**	Color-coded cutting boards, dedicated utensils, and allergen-safe prep zones utilized to prevent cross-contact.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

HACCP Coordinator / Shift Lead Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
General Manager / Executive Chef Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

COMPLIANCE NOTICE: This document must be archived for a minimum of 12 months in accordance with workplace safety recordkeeping guidelines.