OpsAuditHub opsauditihub.com	DOC ID: **SAF-0323**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code Chapters 3 & 4**	AUDIT FREQUENCY: **Daily Pre-Shift and Bi-Shift**

Supermarket Deli Cold Case Temperature Log Compliance Checklist

Operational Scope: This compliance checklist governs the routine temperature monitoring and mechanical verification of retail supermarket deli cold cases to prevent foodborne pathogen proliferation. It enforces mandatory adherence to FDA Food Code cold-holding standards, mitigating microbial growth risks and ensuring full regulatory audit readiness.

MANDATORY PPE:	Nitrile Food-Grade Gloves (ASTM D6319), Insulated Thermal Freezer Jacket, Non-Slip Fluid-Resistant Footwear (ASTM F2413), Disposable Hairnet / Beard Restraint, ANSI Z87.1 Safety Glasses
PREREQUISITES:	Ensure calibrated digital thermocouple or infrared thermometer with current NIST-traceable calibration certificate is available. | Verify sanitation logs for the deli display case and confirm no active defrost cycles are currently skewing ambient readings.

AMBIENT & PRODUCT TEMPERATURE VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Internal Case Ambient Air Temperature**	Ambient thermometer/display reads consistently between 34°F (1.1°C) and 38°F (3.3°C) to prevent product temperature abuse.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**High-Risk Deli Meat Core Temperature**	Calibrated probe inserted into representative sliced turkey/roast beef sample confirms internal product temperature is at or below 41°F (5°C).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Prepared Salad and Dairy Cold-Holding**	Mayonnaise-based salads and soft cheeses maintain a core and surface temperature strictly at or below 41°F (5°C) without freezing edges.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Temperature Log Documentation**	Time, temperature, and corrective actions (if any) are accurately transcribed onto the physical or digital daily compliance log sheet.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

MECHANICAL, STRUCTURAL, & SANITATION INTEGRITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Glass Door and Night Curtain Seals**	Gaskets and sliding glass doors form an airtight seal with no cracks, tears, or condensation pooling that compromises thermal insulation.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Evaporator Coils and Air Return Grilles**	Air intake and discharge grilles are entirely unobstructed by product packaging, ensuring uninterrupted laminar airflow across the display deck.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Refrigeration Condensate Drainage**	Drain troughs and lines are clear of ice blockages, debris, or biological slime, preventing overflow or pooling inside the case.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Food Load Line and Stack Height**	Product is loaded strictly below the designated load-limit line to allow proper cold air blanket circulation over perishable inventory.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Deli Lead / QA Inspector Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Store Operations Manager / Food Safety Coordinator 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.

DIGITAL INSPECTION UPGRADE: Run this audit on mobile/tablet, attach photos & automate compliance records. **Start Free Mobile Audit →**