OpsAuditHub opsauditihub.com	DOC ID: **SAF-0322**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA General Industry Standards**	AUDIT FREQUENCY: **Daily Pre-Shift & Bi-Hourly Monitoring**

Supermarket Deli Cold Case Temperature Log Daily Log Sheet

Operational Scope: Mandatory operational protocol to monitor and record deli cold storage and display case temperatures to prevent foodborne pathogen proliferation. Ensures strict compliance with FDA Food Code cold-holding standards and minimizes retail spoilage risks.

MANDATORY PPE:	Nitrile Gloves (FDA Compliant), Non-Slip Waterproof Boots (ASTM F2413), Thermal Cut-Resistant Deli Gloves, Hairnet / Beard Net, Clean Deli Apron
PREREQUISITES:	Calibrate digital infrared and probe thermometers using ice-point method prior to logging. | Verify refrigeration units are clear of airflow blockages and product overloading. | Ensure sanitation logs for deli slicing equipment and display glass are up to date.

REFRIGERATION UNIT & STRUCTURAL INTEGRITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Ambient Case Temperature**	Internal display case temperature reads at or below 41°F (5°C) across all zones.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Gaskets and Door Seals**	Rubber gaskets on reach-in doors and sliding glass panels are pliable, clean, and seal completely without gaps.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Evaporator Coils & Airflow Vents**	Intake and return air vents are free of cardboard, packaging, or product obstruction maintaining proper laminar airflow.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Defrost Cycle & Condensate Drains**	Auto-defrost mechanisms functioning normally; drain pans clear of standing water and debris.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

FOOD PRODUCT SAFETY & COLD HOLDING COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Internal Product Core Temperature**	Sanitized probe thermometer confirms high-risk perishable items (sliced meats, soft cheeses, prepared salads) are at or below 41°F.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Load Line Compliance**	Products in open-air deli cases are stacked strictly below the manufacturer-designated load limit line.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**First-In, First-Out (FIFO) Rotation**	All open stock and backup pans are correctly date-labeled with use-by parameters in compliance with food safety rules.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Cross-Contamination Prevention**	Raw meats and ready-to-eat deli items are strictly segregated with physical barriers or positioned to prevent drip contamination.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

CORRECTIVE ACTION & VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Temperature Variance Log**	Any reading exceeding 41°F is documented with immediate corrective action (e.g., product relocation, service call placed) noted in the corrective action log.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Daily Supervisor Sign-Off**	Deli Department Manager or designated supervisor reviews and signs off on all shift temperature logs prior to store closing.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

Deli Quality Assurance Clerk / Lead Operator Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Store Operations Manager / Food Safety Coordinator Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

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