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	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Daily Pre-Shift**

Supermarket Deli Cold Case Temperature Log Inspection Checklist

Operational Scope: Establishes daily verification protocols for supermarket deli refrigeration units to prevent foodborne illness outbreaks and pathogen growth. Mitigates thermal control hazards through mandatory logging, ensuring strict compliance with public health sanitation mandates.

MANDATORY PPE:	Cut-Resistant Thermal Gloves, Non-Slip Commercial Footwear (ASTM F2413), Hair Net / Beard Restraint, Disposable Nitrile Gloves, Clean Deli Apron
PREREQUISITES:	Ensure calibrated digital thermocouple or infrared thermometer is available and sanitized. | Verify electronic continuous temperature monitoring systems are online and active.

UNIT STRUCTURAL & GASKET INTEGRITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Door and Access Gaskets**	Gaskets must be fully pliable, free of cracks, mold, or tears, ensuring an airtight seal when cold case doors are closed.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Internal Air Circulation Vents**	Return and supply air vents must be completely unobstructed by deli products, packaging materials, or debris to maintain laminar airflow.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Glass Panes and Anti-Condensation Heaters**	Display glass must be free of heavy frosting, internal condensation, or structural cracks that compromise thermal insulation.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

TEMPERATURE CALIBRATION & LOG VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Ambient Case Temperature**	Internal thermometer must read consistently at or below 41°F (5°C) for standard deli cold holding units.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Product Core Temperature Probe**	Sample high-risk potentially hazardous foods (PHFs) such as sliced turkey or soft cheeses; core temperature must not exceed 41°F.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Digital Log Sheet Compliance**	Morning, afternoon, and evening temperature readings must be fully recorded with employee initials and corrective action notes if variances occurred.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Thermometer Calibration Check**	Handheld probe must be ice-point tested (32°F / 0°C) weekly, with calibration logs updated accordingly.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION, DRAINAGE & EMERGENCY PROTOCOLS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Evaporator Drain Pans and Lines**	Drain lines must be clear of slime, buildup, or ice blockages to prevent overflow and slip hazards on the deli floor.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Emergency Backup Refrigeration Plan**	Secondary cooler transfer storage space and backup ice/dry ice supplies must be verified accessible in the event of compressor failure.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

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

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