OpsAuditHub opsaudithub.com	DOC ID: **SAF-0320**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Daily Pre-Shift and Continuous Monitoring**

Supermarket Deli Cold Case Temperature Log Safety Audit Checklist

Operational Scope: This audit protocol establishes mandatory temperature logging and mechanical inspection procedures for all supermarket deli cold storage units to mitigate biological foodborne hazards. Compliance ensures strict adherence to FDA Food Code refrigeration limits and protects public health.

MANDATORY PPE:	Nitrile Food-Grade Gloves, Cut-Resistant Thermal Gloves, Slip-Resistant ASTM-Approved Boots, Disposable Hairnet or Beard Net, ANSI-Compliant Safety Glasses
PREREQUISITES:	Ensure calibrated digital thermocouple or infrared thermometer is available and sanitized with alcohol wipes. | Verify refrigeration unit control panels are free of error codes or fault indicator lights before inspection. | Confirm that adequate space is clear around the deli service counter perimeter to allow unimpeded audit access.

SECTION 1: REFRIGERATION MECHANICAL & THERMAL PERFORMANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Ambient Case Temperature Verification**	Internal ambient air temperature of deli cold cases reads between 34°F (1°C) and 38°F (3°C) on both digital display and physical probe check.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Product Core Temperature Sample**	Potentially Hazardous Foods (PHF) such as sliced deli meats and cheeses maintain an internal core temperature of 41°F (5°C) or below.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Evaporator Coils and Air Flow Clearance**	Air intake and return vents are unobstructed by product packaging, maintaining a minimum clearance of 2 inches to ensure uniform cold air curtain circulation.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
4	**Defrost Cycle Integrity**	Automatic defrost timers operate correctly without excessive ice buildup, frost accumulation on evaporator fins, or standing condensate in the bottom troughs.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

SECTION 2: SANITATION, GASKETS, AND LOG COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Door and Sliding Lid Gasket Seals**	Rubber magnetic gaskets are pliable, free of cracks, mold, or tears, and create a tight hermetic seal against the cabinet frame when closed.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
6	**Temperature Log Sheet Verification**	Daily morning, afternoon, and evening temperature logs are fully updated, initialed by designated personnel, and stored near the deli workstation.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
7	**Internal Cleanliness and Debris Control**	Interior shelving, glass panels, and drainage wells are free from food spills, organic residue, and pooling water to prevent cross-contamination.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
8	**Emergency Backup Power & Alarm Systems**	Remote temperature alarm sensors and backup refrigeration fail-safes are operational and tested according to the facility maintenance schedule.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

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

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