OpsAuditHub opsauditihub.com	DOC ID: **SAF-0321**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code / OSHA General Industry Standards**	AUDIT FREQUENCY: **Daily Pre-Shift and Bi-Hourly Operational Audit**

Supermarket Deli Cold Case Temperature Log Sop Template

Operational Scope: This Standard Operating Procedure establishes mandatory protocols for monitoring and logging deli cold case temperatures to prevent foodborne illness and ensure compliance with health regulations. The primary objective is to mitigate biological hazards through strict temperature control and immediate corrective action documentation.

MANDATORY PPE:	Nitrile Food-Safe Gloves (NSF Certified), Non-Slip Cut-Resistant Boots (ASTM F2413), Disposable Hairnet or Beard Restraint, Clean Deli Apron or Smock, Sanitized Digital Thermometer Probe
PREREQUISITES:	Verify thermometer probe has been cleaned and sanitized with an approved alcohol prep pad. | Ensure deli case night curtains or covers have been fully removed prior to opening shift readings. | Confirm access to the corrective action log and digital archiving terminal.

AMBIENT & INTERNAL CASE TEMPERATURE VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Refrigerated Display Case Ambient Air**	Digital thermostat display reads consistently between 34°F (1.1°C) and 38°F (3.3°C) without wide fluctuations.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Product Internal Core Temperature (High-Risk Meats)**	Calibrated probe thermometer inserted into sample sliced turkey/ham registers at or below 41°F (5°C).	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Product Internal Core Temperature (Prepared Salads)**	Probe reading for mayonnaise-based deli salads must remain strictly at or below 41°F (5°C).	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
4	**Evaporator Coils and Air Intake Grills**	Air intake and return vents are completely unobstructed by promotional signage, packaging, or overstocking.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

MECHANICAL & STRUCTURAL INTEGRITY CHECKS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Sliding Glass Doors and Gaskets**	Door gaskets create an airtight seal when closed with no visible cracking, tearing, or frost buildup.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
6	**Defrost Cycle Functionality**	Automatic defrost cycle is programmed properly and shows no excessive ice accumulation on interior evaporator fins.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
7	**Drain Lines and Condensate Pans**	Drain lines are completely clear of debris, slime, or standing water, preventing overflow risks.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
8	**Emergency Backup Power / Alarm System**	Remote temperature monitoring alarm triggers properly if case temperature exceeds 45°F for more than 15 minutes.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

DOCUMENTATION & CORRECTIVE ACTION PROTOCOLS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Temperature Log Sheet Completion**	Morning, afternoon, and evening temperature logs are fully filled out with exact timestamps and operator initials.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
10	**Corrective Action Tracking**	Any out-of-range temperature reading includes documented corrective actions (e.g., product relocation, service ticket generated).	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

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

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