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	STANDARD: **HACCP FDA Food Code**	AUDIT FREQUENCY: **Daily Pre-Shift**

Walk In Freezer Temperature Log Compliance Checklist

Operational Scope: This checklist standardizes the daily temperature logging and physical integrity verification for all walk-in freezer units to prevent foodborne illness and spoilage. It mitigates critical temperature-abuse hazards and ensures continuous compliance with municipal health and safety regulations.

MANDATORY PPE:	Insulated Thermal Gloves, Slip-Resistant Safety Boots (ASTM F2413), Thermal Cold-Weather Jacket, Nitrile Food-Contact Gloves, ANSI-Approved Safety Glasses
PREREQUISITES:	Ensure calibrated digital probe thermometer is sanitized and ready. | Verify immediate access to internal safety release latches prior to entry.

INTERNAL CLIMATE & TEMPERATURE VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Ambient Air Temperature**	Digital display and secondary NIST-traceable probe read between -10°F (-23°C) and 0°F (-18°C).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Core Food Product Temperature**	Sanitized probe inserted into center of a representative frozen food item confirms internal temp is at or below 0°F.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Temperature Data Logger / Chart Recorder**	Continuous recorder is functional, printing or logging data digitally without error codes or missed cycles.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

MECHANICAL & STRUCTURAL INTEGRITY INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Door Gaskets and Seals**	Gaskets are pliable, free of cracks or ice buildup, and create a complete airtight seal when door is closed.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Internal Safety Release Mechanism**	Glow-in-the-dark interior safety push-release latch opens the door smoothly from the inside with minimal force.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Evaporator Coils and Drainage**	Evaporator fins are free of excessive frost/ice buildup and condensate drain lines are completely unobstructed.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Interior LED Lighting**	All vapor-proof light fixtures are operational, providing clear visibility across all storage tiers.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION & FOOD SAFETY COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Product Storage Clearance**	All food items stored at least 6 inches off the floor on approved shelving units; no direct wall contact.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**FIFO Stock Rotation & Labeling**	All open or prepped items are clearly labeled with use-by dates, preparation times, and adhere to FIFO standards.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Floor Cleanliness and Slip Hazards**	Floors are free of standing water, ice patches, food debris, or chemical spills that pose slip/fall hazards.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Inspector / Lead Operator Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Site Safety Supervisor / Operations Manager 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.