OpsAuditHub opsaudithub.com	DOC ID: **SAF-0091**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code**	AUDIT FREQUENCY: **Daily Pre-Shift**

Walk In Freezer Temperature Log Daily Log Sheet

Operational Scope: Establishes a mandatory daily tracking protocol for walk-in freezer temperatures to prevent biological foodborne hazards and ensure adherence to HACCP standards. Mitigates the risk of inventory loss and food safety violations through systematic thermal verification.

MANDATORY PPE:	Insulated Cold Storage Gloves, Thermal Freezer Jacket, Slip-Resistant Footwear, Nitrile Food-Contact Gloves, Safety Glasses
PREREQUISITES:	Verify thermometer is properly calibrated using an ice-point or boiling-point method before logging. | Ensure freezer door seals are free of excessive ice buildup that obstructs proper closure.

THERMAL & ENVIRONMENTAL MONITORING

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Ambient Air Temperature**	Freezer internal ambient temperature reads between -10°F and 0°F (-23°C to -18°C) consistently.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Internal Product Core Temperature**	Random sample of stored perishable inventory reads at or below 0°F (-18°C) internally.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Digital Data Logger / Chart Recorder**	Continuous monitoring system or paper chart is active, recording accurately, and showing no alarm indicators.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

MECHANICAL INTEGRITY & DOOR SEALS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Door Gaskets & Magnetic Seals**	Gaskets are fully pliable, free of cracks, and create a tight air seal along the entire door frame without frost gaps.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Internal Safety Release Latch**	Glow-in-the-dark emergency interior release mechanism operates smoothly and opens the door with minimal pressure.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Evaporator Coils & Airflow**	Evaporator fan units are operational and airflow is uninhibited by excessive product stacking or heavy icing.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Condensate Drain Line & Heater**	Drain line is clear of debris and ice blockages, preventing standing water pooling inside or outside the threshold.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION & INVENTORY COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Flooring & Threshold Cleanliness**	Freezer floor is clean, dry, free of slip hazards, food spills, and chemical residues.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Product Storage Elevation**	All food products and containers are stored at least 6 inches off the floor on approved wire or solid shelving units.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**FIFO Labeling & Rotation**	Stored inventory items are clearly labeled with receipt dates, prep dates, and use-by tracking for proper rotation.	**Standard**	**[ ] 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.