OpsAuditHub opsauditihub.com	DOC ID: **SAF-0088**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & ASHRAE Refrigeration Standards**	AUDIT FREQUENCY: **Twice Daily (Pre-Shift & Mid-Shift)**

Walk In Freezer Temperature Log Inspection Checklist

Operational Scope: This document governs the mandatory operational verification of commercial walk-in freezer units to ensure cold chain integrity and prevent foodborne illness outbreaks. Compliance with this inspection protocol mitigates thermal excursion hazards and satisfies municipal public health code requirements.

MANDATORY PPE:	Insulated Thermal Freezer Gloves, Non-Slip Waterproof Safety Boots (ASTM F2413), Thermal Jacket or Cold-Store Coat, Nitrile Food-Contact Disposable Gloves
PREREQUISITES:	Verify thermometer probe has been recently sanitized and calibrated against an ice-point reference. | Ensure freezer door seals are clear of ice buildup to allow complete closure.

ENVIRONMENTAL & TEMPERATURE LOG VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Internal Ambient Temperature**	Digital or dial thermometer reads consistently between 0°F (-18°C) and -10°F (-23°C).	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Log Sheet Compliance**	Temperature recorded accurately on the physical or digital log for both morning and evening shifts without missing entries.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
3	**Product Core Temperature**	Potentially hazardous foods (PHF) sampled randomly maintain a frozen solid state with no surface thawing.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

MECHANICAL & STRUCTURAL INTEGRITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Door Gaskets & Magnetic Seals**	Gaskets are pliable, free of cracks, and create a tight air-stop seal around the entire perimeter of the door frame.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
5	**Internal Safety Release Latch**	Emergency glow-in-the-dark push release functions smoothly from the inside to prevent entrapment hazards.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
6	**Evaporator Coils & Drainage**	Coils are free of excessive frost buildup, and condensate drain lines are clear without pooling water on the floor.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
7	**Interior Lighting & Vapor-Proof Fixtures**	All overhead LED fixtures are operational, and protective glass globes are intact and secured against breakage.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A

SANITATION & FOOD SAFETY STORAGE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Product Clearance & Airflow**	All food products are stored at least 6 inches off the floor on wire racks and kept 18 inches below ceiling evaporator fans.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
9	**Floor and Wall Cleanliness**	Aluminum or stainless-steel flooring is free of debris, slip hazards, ice accumulation, and chemical residue.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
10	**Cross-Contamination Prevention**	Raw proteins are stored below or separate from ready-to-eat (RTE) or bakery items, all within covered, labeled containers.	**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.