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

Walk In Freezer Temperature Log Sop Template

Operational Scope: This standard operating procedure defines the mandatory protocol for monitoring and recording walk-in freezer temperatures to prevent foodborne illness. It establishes strict hazard mitigation controls and temperature thresholds in compliance with retail food safety codes.

MANDATORY PPE:	Thermal Insulated Gloves, Nitrile Food-Contact Gloves, Slip-Resistant Safety Footwear, Cold-Weather Jacket
PREREQUISITES:	Calibrate food-safe digital probe thermometer using ice-point method prior to logging. | Ensure freezer door remains closed for at least 15 minutes before taking the primary temperature reading.

TEMPERATURE VERIFICATION & CALIBRATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Ambient Air Temperature**	Digital thermometer reads between -10°F (-23°C) and 0°F (-18°C) continuously.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Core Product Temperature**	Inserted probe into simulated food sample confirms product remains frozen solid at or below 0°F (-18°C).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Continuous Data Logger / Chart Recorder**	External digital display and automated datalogger match manual probe reading within +/- 2°F.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

MECHANICAL & STRUCTURAL INTEGRITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Door Gaskets & Seals**	Magnetic seals make full contact around the entire door frame with no tears, cracks, or frost buildup.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Internal Safety Release Latch**	Glow-in-the-dark interior emergency release mechanism operates smoothly with zero resistance from inside.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Evaporator Coils & Airflow**	Evaporator fins are free of excessive ice accumulation and product is stored at least 18 inches below ceiling vents.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Threshold Strip Heater**	Heater strip beneath the entry door functions properly to prevent floor condensation and ice slip hazards.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION & RECORDKEEPING COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Floor and Drain Cleanliness**	Freezer floor is clean, dry, and free of spills, debris, or standing water near the condensate drain line.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Physical Temperature Log Sheet**	Log sheet is mounted securely on the exterior wall with all AM/PM entries, initials, and exact temperatures recorded.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Corrective Action Documentation**	Any historical temperature deviation above 5°F features a fully documented corrective action and manager sign-off.	**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.