



Food Storage Temperature Control Checklist

Complete

Score	36 / 39 (92.31%)	Flagged items	3	Actions	1
Location	1029 Commonwealth Ave, Boston, MA 02215, USA (42.3521291, -71.1217221)				
Department / Area	Food Safety and Quality Assurance Department				
Checklist ID	1288				
Inspector name	Tatum Tracey				
Site Limits					
Cold holding temperature	40 °F				
Freezer temperature	0 °F				
Monitoring shift/service	Opening shift				
Thermometer ID(s)	0014, 0015				
Units inspected (Choose all apply)	Freezer				
Photo of each unit display/reading (as applicable)					
Photo of the probe thermometer reading for spot-checks (as applicable)					
Alarm screenshot/log excerpt for any excursion (as applicable)					
Maintenance request reference for escalations (as applicable)					

Flagged items & Actions

3 flagged, 1 action

Flagged items

3 flagged, 1 action

Food Storage Temperature Control Checklist / Verification & Measurement Control

Is the probe cleaned/sanitized before and after spot checks to prevent cross-contamination?

No

The probe thermometer has not been cleaned and sanitized yet.

Food Storage Temperature Control Checklist / Verification & Measurement Control

Are repeated out-of-range readings or alarms identified?

No

The temperature data logger in the chiller area is not accurately recording the temperature.



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: Low | Due: 02.03.2026 09:45 PST | Created by: SafetyCulture Staff

Replace the temperature data logger in the chiller section.

Assign a staff member to replace the temperature data logger in the chiller section

Food Storage Temperature Control Checklist / Spot Check / Sensor Reconciliation Log / Spot Check / Sensor Reconciliation Log 1

Is the probe sanitized?

No

The probe thermometer has not been cleaned and sanitized yet.

Other actions

0 actions

Food Storage Temperature Control Checklist		3 flagged, 1 action, 34 / 37 (91.89%)
Unit Identification & Daily Monitoring Schedule		6 / 6 (100%)
Are all cold-storage units uniquely identified (unit name/ID) and included on today's log?		Yes
Were air temperatures recorded for each unit at the scheduled monitoring times?		Yes
Does each entry include unit ID, time, actual temperature, and checker initials?		Yes
Are readings compared against the site limit?		Yes
Are readings clearly marked Pass/Fail where required?		Yes
Is a working thermometer available for the check area (not missing/broken)?		Yes
Verification & Measurement Control		2 flagged, 1 action, 2 / 4 (50%)
Are calibrated thermometers used for spot checks according to the site verification plan?		Yes
Is the probe cleaned/sanitized before and after spot checks to prevent cross-contamination?		No
The probe thermometer has not been cleaned and sanitized yet.		
When sensor/alarm data is available, are manual log readings reconciled (no unexplained mismatches)?		Yes
Are repeated out-of-range readings or alarms identified?		No
The temperature data logger in the chiller area is not accurately recording the temperature.		
		
Photo 1		
To do Assignee: SafetyCulture Staff Priority: Low Due: 02.03.2026 09:45 PST Created by: SafetyCulture Staff		
Replace the temperature data logger in the chiller section.		
Assign a staff member to replace the temperature data logger in the chiller section		

List affected unit IDs.

Probe thermometer (ID 0016), Temperature Data-Logger (0017)

Excursions, Root Cause Checks & Corrective Actions	8 / 8 (100%)
When a unit is out of range, is food protected immediately (transfer/hold decision) to maintain safety?	Yes
Is the manager/supervisor notified and documented for each out-of-range event?	Yes
For repeated issues, are loading practices checked (overloading, warm product load, air-path blocked)?	Yes
For repeated issues, are door seals/gaskets checked for damage or poor closure?	Yes
For repeated issues, is condenser cleanliness checked where accessible?	Yes
For repeated issues, is the defrost cycle/function checked?	Yes
Is service requested promptly when control cannot be restored or alarms persist?	Yes
When logs and sensor data disagree, is the discrepancy resolved?	Yes
Deliveries & Recovery to Setpoint	4 / 4 (100%)
Are chilled/frozen deliveries staged in chilled areas before storage?	Yes
Are storage doors kept clear and opened only as needed during put-away?	Yes
After loading, does the unit recover toward setpoint within the site's expected recovery window?	Yes
Are delivery-related performance concerns recorded?	Yes
Supervisor Weekly Trending & Review	5 / 5 (100%)
Are unit logs reviewed weekly to identify trends (drift, frequent fails, recurring alarms)?	Yes
Are problematic units flagged and prioritized for maintenance follow-up?	Yes
Are setpoints adjusted when trends indicate the need (and changes are approved/recorded)?	Yes

Are par levels/capacity plans adjusted when trends show chronic overloading or insufficient capacity?	Yes
Is the equipment replacement plan updated for units with recurring failures?	Yes
Temperature Log	8 / 8 (100%)
Temperature Log 1	4 / 4 (100%)

Repeat this section as needed for each unit per monitoring time.

Unit ID / Name	0014
Unit type	Freezer
Monitoring time	Opening shift
Air temperature	-2 °F
Site limit	0 °F
Result (Pass/Fail)	Pass
Photo/Alarm evidence reference (if applicable)	
Was the manager notified of the temperature check result (Pass or Fail) per SOP?	Yes
Temperature Log 2	4 / 4 (100%)

Repeat this section as needed for each unit per monitoring time.

Unit ID / Name	0017
Unit type	Display chiller
Monitoring time	Opening shift
Air temperature	39 °F
Site limit	54 °F
Result (Pass/Fail)	Pass
Photo/Alarm evidence reference (if applicable)	



Photo 2

Was the manager notified of the temperature check result (Pass or Fail) per SOP?

Yes

Spot Check / Sensor Reconciliation Log

1 flagged, 1 / 2 (50%)

Spot Check / Sensor Reconciliation Log 1

1 flagged, 1 / 2 (50%)

Use when verifying with a calibrated thermometer or reconciling with sensor/alarm data. Repeat this section as necessary.

Unit ID / Name

Probe Thermometer

Thermometer ID

0015

Is the probe sanitized?

No

The probe thermometer has not been cleaned and sanitized yet.

Manual reading

Sensor/alarm reading (if available)

Are all readings consistent with each other?

Yes

Indicate the resolution made.

Recalibrate the probe thermometer before using.

Completion Page

Additional notes/comments

Before replacing the temperature data logger, please place the food items in a temporary chiller.

Inspector signature

Tatum Tracey
23.02.2026 08:29 PST

Tatum Tracey

Photo 3

Supervisor signature

Media summary



Photo 1



Photo 2

Tatum Tracey

Photo 3