



Cold Food Holding Safety Checklist

20 Feb 2026

Complete

| | | | | | |
|------------------------------|--|---------------|---|---------|---|
| Score | 49 / 51 (96.08%) | Flagged items | 2 | Actions | 1 |
| Location | New Berlin, WI, USA (42.9764549, -88.10838969999999) | | | | |
| Equipment ID (if applicable) | 19207634 | | | | |
| Inspector name | SafetyCulture Staff | | | | |
| Inspection date | 20.02.2026 09:53 PST | | | | |
| Inspection shift | Closing shift | | | | |

Flagged items & Actions

2 flagged, 1 action

Flagged items

2 flagged, 1 action

Cold Food Holding Safety Checklist / Cold-Holding Equipment Cleanliness

Do refrigerator and walk-in doors close fully when released?

No

Walk in doors don't fully close

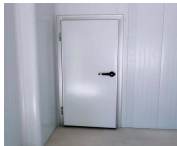


Photo 1

Cold Food Holding Safety Checklist / Cold Food Storage & Segregation

Are items spaced to prevent overcrowding on shelves?

No


To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 27.02.2026 10:14 PST | Created by: SafetyCulture Staff

Request for new shelving unit

Acquire a new shelving unit to avoid overcrowding the cold food on shelf D

Other actions

0 actions

| | | |
|--|--|------------------------------------|
| Cold Food Holding Safety Checklist | | 2 flagged, 1 action, 48 / 50 (96%) |
| Cold-Holding Equipment Cleanliness | | 1 flagged, 9 / 10 (90%) |
| Are internal shelves clean? | | Yes |
| Are internal walls and food-contact surfaces clean? | | Yes |
| Do refrigerator and walk-in doors close fully when released? | | No |
| Walk in doors don't fully close | | |
|  | | |
| Photo 1 | | |
| Are door seals and gaskets intact and undamaged? | | Yes |
| Are door handles and high-touch surfaces clean? | | Yes |
| Are cooling vents and fans free from obstruction? | | Yes |
| Are cold-holding units maintained to allow effective cleaning? | | Yes |
| Are approved food-safe cleaning chemicals available in the area? | | Yes |
| Are cleaning chemicals stored away from food and food-contact surfaces? | | Yes |
| Are cleaning chemicals used according to manufacturer instructions? | | Yes |
| Equipment Temperature Readiness | | 12 / 12 (100%) |
| Are refrigerators, walk-in coolers, and cold display units operating without faults or error conditions? | | Yes |
| Are cold-holding units maintaining food at safe cold-holding temperatures at the time of inspection? | | Yes |
| Are probe thermometers available at the point of use? | | Yes |
| Are probe thermometers accurate and functioning correctly? | | Yes |
| Are probe thermometers cleaned and disinfected before and after use? | | Yes |

| | |
|--|-------------------------------------|
| Is thermometer accuracy verified using ice-point and boiling-point checks at the required frequency? | Yes |
| Are temperature checks completed at required intervals (e.g., opening, peak, closing)? | Yes |
| Are food pans arranged in shallow layers (as applicable) to support rapid cooling and stable cold holding? | Yes |
| Is the operation set up to minimize cold-unit door openings during service (e.g., staging, batching, line setup)? | Yes |
| Is calibration verification recorded per schedule? | Yes |
| Are temperature logs reviewed to identify recurring deviations or equipment failures (trend review)? | Yes |
| When recurring issues are identified, are preventive actions implemented promptly (e.g., schedule maintenance, adjust par levels, staffing, or equipment configuration)? | Yes |
| Product Temperature Compliance | 4 / 4 (100%) |
| Are all cold-held foods at 5°C (41°F) or below at the time of inspection? | Yes |
| Attach photographic evidence of current temperature (if applicable). | |
| Are internal product temperatures measured at the center of the food, avoiding contact with pans or container surfaces? | Yes |
| Are high-risk cold foods returned to refrigeration immediately after preparation, portioning, or service interruptions? | Yes |
| Are all temperature breaches and corrective actions clearly documented? | Yes |
| Cold Food Storage & Segregation | 1 flagged, 1 action, 8 / 9 (88.89%) |
| Is ready-to-eat cold food stored separately from raw food? | Yes |
| Is raw food stored below ready-to-eat food in cold storage units? | Yes |
| Are cold foods protected from contamination by being covered or sealed in suitable containers? | Yes |
| Is food stored off the floor at the required minimum height? | Yes |

Are items spaced to prevent overcrowding on shelves?

No

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Acquire a new shelving unit to avoid overcrowding the cold food on shelf D

Are products stored to allow air circulation around containers (not packed tightly or stacked in a way that blocks airflow)?

Yes

Is FIFO (First In, First Out) consistently applied to all refrigerated stock?

Yes

Are date codes checked routinely and expired items removed promptly?

Yes

Is outer packaging removed from ready-to-eat foods before placement into clean cold storage areas?

Yes

Labeling & Product Identification

5 / 5 (100%)

Are all cold foods clearly labeled with a product name?

Yes

Are labels legible, accurate, and securely attached to containers?

Yes

Do all labels include preparation/open date and the required use-by or discard date?

Yes

Are date codes checked routinely?

Yes

Is unfit or discarded food clearly labeled and stored separately until disposal?

Yes

Cold Food Handling Practices

6 / 6 (100%)

Are ready-to-eat cold foods handled only in clean areas away from raw food activity?

Yes

Are dedicated or properly sanitized utensils and equipment used when handling cold ready-to-eat foods?

Yes

Are complex or hard-to-clean equipment items fully cleaned and sanitized (disinfected) between uses, especially after any raw-food contact?

Yes

Are high-risk cold foods prepared in small batches and refrigerated immediately after handling?

Yes

| | |
|--|--------------|
| Are foods handled as little as possible using utensils, gloves, or other barriers? | Yes |
| Are vegetables, fruit, and salads washed thoroughly unless supplied as ready-to-eat? | Yes |
| Personal Hygiene | 4 / 4 (100%) |
| Are staff handling cold ready-to-eat foods fit for work and wearing clean, suitable protective clothing? | Yes |
| Are correct handwashing practices consistently followed before handling cold ready-to-eat foods and after handling raw foods or contaminated items? | Yes |
| Are correct handwashing practices consistently followed during busy or peak periods? | Yes |
| Are handwash basins accessible, clean, and stocked with hot water, soap, and hygienic drying facilities? | Yes |

Overall Compliance Assessment

Compliant

Additional Notes/Comments

Cold food holding safety could be improved with new shelving units and proper maintenance on cold storage equipment

Inspector Signature

Lindsay Dobson

Lindsay Dobson
20.02.2026 10:24 PST

Manager/Supervisor Signature (if applicable)

Melvin Harris

Melvin Harris
20.02.2026 10:24 PST

Media summary



Photo 1