



## Cold Food Holding Safety Checklist

20 Feb 2026

Complete

Score	49 / 51 (96.08%)	Flagged items	2	Actions	1
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<b>Location</b>	New Berlin, WI, USA (42.9764549, -88.10838969999999)
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<b>Equipment ID (if applicable)</b>
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19207634

<b>Inspector name</b>	SafetyCulture Staff
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<b>Inspection date</b>	20.02.2026 09:53 PST
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<b>Inspection shift</b>	Closing shift
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## 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%)
<b>Are internal shelves clean?</b>		Yes
<b>Are internal walls and food-contact surfaces clean?</b>		Yes
<b>Do refrigerator and walk-in doors close fully when released?</b>		No
Walk in doors don't fully close		
		
Photo 1		
<b>Are door seals and gaskets intact and undamaged?</b>		Yes
<b>Are door handles and high-touch surfaces clean?</b>		Yes
<b>Are cooling vents and fans free from obstruction?</b>		Yes
<b>Are cold-holding units maintained to allow effective cleaning?</b>		Yes
<b>Are approved food-safe cleaning chemicals available in the area?</b>		Yes
<b>Are cleaning chemicals stored away from food and food-contact surfaces?</b>		Yes
<b>Are cleaning chemicals used according to manufacturer instructions?</b>		Yes
Equipment Temperature Readiness		12 / 12 (100%)
<b>Are refrigerators, walk-in coolers, and cold display units operating without faults or error conditions?</b>		Yes
<b>Are cold-holding units maintaining food at safe cold-holding temperatures at the time of inspection?</b>		Yes
<b>Are probe thermometers available at the point of use?</b>		Yes
<b>Are probe thermometers accurate and functioning correctly?</b>		Yes
<b>Are probe thermometers cleaned and disinfected before and after use?</b>		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
<b>To do</b>   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	
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**

Lindsy Dobson  
20.02.2026 10:24 PST

**Manager/Supervisor Signature (if applicable)**

Melvin Harris  
20.02.2026 10:24 PST

## Media summary



Photo 1