



Food Cooling Checklist

Complete

Score	11 / 12 (91.67%)	Flagged items	1	Actions	1
Conducted on	6 Feb 2026 00:00 PST				
Location	Hamilton, ON, Canada (43.2557206, -79.8711024)				
Prepared by	Yasmin Green				
Role/Position	Prep Cook				
Department/Team					

Flagged items & Actions

1 flagged, 1 action

Flagged items

1 flagged, 1 action

Food Cooling / General Safety Rules / Storage

Is food protected from contamination during storage?

No

Some food items are exposed. No cling wrap or covers were used



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: High | Due: 6 Mar 2026 09:43 PST | Created by: SafetyCulture Staff

Cover food items in refrigeration

Some food items stored after cooling are left exposed inside the refrigerator

Other actions

0 actions

Food Cooling	1 flagged, 1 action, 9 / 10 (90%)
General Safety Rules	1 flagged, 1 action, 9 / 10 (90%)
Danger Zone	5 / 5 (100%)
Is time between 41F and 135F minimized?	Yes
Is food never left at room temperature to cool?	Yes
Are cooling batches sized appropriately to avoid slow temperature drops?	Yes
Are dense foods such as sauces and soups closely monitored?	Yes
Is monitoring increased for high-risk foods?	Yes
Storage	1 flagged, 1 action, 4 / 5 (80%)
Is refrigeration functioning properly and holding at 41F or below?	Yes
Is food protected from contamination during storage?	No
Some food items are exposed. No cling wrap or covers were used	
	
Photo 1	
To do Assignee: SafetyCulture Staff Priority: High Due: 6 Mar 2026 09:43 PST Created by: SafetyCulture Staff	
Cover food items in refrigeration Some food items stored after cooling are left exposed inside the refrigerator	
Are only approved food-grade containers used?	Yes
Is food stored at least six inches off the floor?	Yes
Are storage areas clean and organized?	Yes

Are food cooling procedures consistently followed?

Yes

Is the facility inspection-ready at all times regarding cooling compliance?

Yes

Additional Comments

Food cooling processes are followed and areas are sanitized properly. However, exposure of food in storage needs to be addressed

Inspector Signature



Yasmin Green
27 Feb 2026 09:45 PST

Supervisor Signature (if applicable)

Media summary



Photo 1