



10-Point Refrigeration Compliance Checklist

Stay HACCP-Audit Ready Every Day

1. Daily Temperature Logging

- Are fridge, freezer & cool room temperatures recorded at least twice daily?
 - Are logs complete, legible, and stored securely?
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2. Independent Temperature Monitoring

- Are data loggers or Wi-Fi temp sensors installed for critical storage units?
 - Do alerts notify staff immediately of any temperature breaches?
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3. Calibrated Thermometers

- Are all thermometers and sensors calibrated at least every 6–12 months?
 - Are calibration certificates or technician records available?
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4. Regular Preventative Maintenance

- Is every refrigeration unit serviced professionally every 3–6 months?
 - Are condenser coils, filters, and fan units cleaned regularly?
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5. Door Seals & Hinges

- Are all door seals intact, undamaged, and sealing properly?
 - Are hinges functional and allowing full closure?
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6. Cleaning & Sanitation Records

- Is there a documented cleaning schedule for all refrigeration units?
 - Are logs signed off daily/weekly and accessible for audit?
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7. Proper Food Storage Practices

- Are raw and cooked items stored separately with adequate airflow?
 - Are no items blocking airflow vents or overloaded onto shelving?
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8. Staff Training & Accountability

- Are staff trained in safe food storage, temp logging, and cleaning?
 - Is a person responsible for checking logs and compliance daily?
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9. Breakdown Response Plan

- Do you have a plan for what to do during equipment failure or power outages?
 - Do you have 24/7 access to a commercial refrigeration technician?
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10. Audit-Ready Documentation

- Can you produce the following on demand:
 - Temperature logs
 - Calibration records
 - Maintenance & cleaning reports
 - Corrective action reports for past issues?
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Bonus Tip

Print this checklist and place it inside your HACCP folder or compliance area. Or better yet—let ACRO manage it for you.

 **Call 1300 227 600** to book a HACCP refrigeration compliance check today.