

FOOD SPOILAGE PREVENTION LOG

Daily Quality Assurance & Cold Chain Verification

Date: _____

Shift: ____ AM ____ PM

STATUS	INVENTORY CATEGORY	ACTION REQUIRED	CRITICAL LIMIT	INITIAL
	Produce (Fresh)	Check for wilting/bruising; Remove cull	Ambient < 15C	
	Dairy / Eggs	Verify "Use By" dates; Rotation (FEFO)	< 4C	
	Raw Meats	Inspect vacuum seals; Check drip trays	< 2C	
	Frozen Goods	Check for ice crystals / freezer burn	< -18C	
	Prepared Deli	Labeling verification; 4-hour rule check	< 4C / > 60C	
	Dry Storage	Pest inspection; 6" floor clearance	Dry & Cool	

Corrective Actions Taken / Notes:

Staff Member Name

Manager Signature

Verification Time