

Food Storage and Temperature Control Checklist

Cloud Kitchens & Delivery Brands

CRITICAL – DRY & AMBIENT STORAGE

Dry food items stored on racks at least 6 inches above floor level.

☐ Yes☐ No☐ NA

Storage area is clean, dry, and free from infestation or spillage.

☐ Yes☐ No☐ NA

FIFO (First In First Out) and FEFO (First Expiry First Out) systems are followed for all stock.

☐ Yes☐ No☐ NA

All food packaging is intact, sealed, and free from damage or leakage.

☐ Yes☐ No☐ NA

Packaging material stored in a separate, clean, and dry location.

☐ Yes☐ No☐ NA

Storage temperature of dry goods maintained below 25°C and humidity below 60%.

☐ Yes☐ No☐ NA

No expired or spoiled food observed in storage area.

☐ Yes☐ No☐ NA

Food products are stored in closed containers with labels.

Yes

No

NA

Oil and sauces are stored away from heat sources and sunlight.

Yes

No

NA

MAINTENANCE – CHILLER & FREEZER HYGIENE

Chillers and freezers are cleaned and defrosted as per schedule.

Yes

No

NA

No ice buildup on cooling coils or racks inside freezers.

Yes

No

NA

Gaskets, hinges, and handles of chillers are in good condition.

Yes

No

NA

Floor and drainage of cold rooms are clean and dry.

Yes

No

NA

Temperature monitoring devices have visible and readable displays.

Yes

No

NA

Backup power or generator available for cold storage during outages.

Yes

No

NA

SAFETY – RAW & COOKED FOOD SEGREGATION

Raw and cooked food are stored separately in different chillers or sections.

Yes

No

NA

Veg and non-veg items stored on separate shelves with color coding.

Yes

No

NA

Open food containers are covered and labeled with date/time of preparation.

Yes

No

NA

SUPER CRITICAL - COLD STORAGE COMPLIANCE

All chilled products are maintained at 1°C to 5°C during storage.

Yes

No

NA

All frozen products are stored at -18°C or below.

Yes

No

NA

Chiller and freezer thermometers are calibrated and functioning.

Yes

No

NA

Temperature deviation alerts are reported immediately and corrective action recorded.

Yes

No

NA

Food stored in cold rooms/freezers is labeled with MRD (Manufacturing/Receive Date) and expiry.

Yes

No

NA