



HACCP COMPLIANCE PRINTOUT

Monthly Seafood Temperature Tracking Template

Ready-to-Use Operational Spreadsheet & Maintenance Log

Value Proposition: A ready-to-use on-site spreadsheet template meticulously structured for commercial kitchens and facility managers to monitor micro-temperatures, mandatory defrost/cleaning schedules, and FIFO inventory rotation compliance.

Facility /
Room:

Target
Range:

Chilled: 32°F to 38°F |
Frozen: ≤ 0°F

Month / Year:

DATE	CHECK TIME	TEMP (°F / °C)	INITIALS	DEFROST RUN (AUTO / MANUAL)	SANITATION (WEEKLY CLEAN)	FIFO ROTATION (CRATE TAG CHECKED)	CORRECTIVE ACTION TAKEN / NOTES (IF TEMP THRESHOLD BREACHED)
1							
2							
3							
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HACCP THRESHOLD COMPLIANCE GUIDANCE:

- **Chilled Fresh Seafood Matrix:** Target baseline is 32°F to 38°F (0°C to 3.3°C). If temperature reads above 40°F (4.4°C), check doors, ensure fans are operational, log the breach, and re-test within 30 minutes.
- **Frozen Seafood Matrix:** Target baseline is 0°F (-18°C) or lower. Deep frost formations indicate immediate mechanical heating line wrap failures or abnormal door seals.
- **FIFO Rotation Strategy:** Cross-check all shellfish arrival tags weekly. Retain raw commercial tags for a minimum mandatory sequence of 90 days.

For premium design alterations, customized walk-in panel layouts, or emergency compressor diagnostics, contact the **Coldroom+ HVACR Sector** support line. Secure your inventory value with automated performance metrics.