



Cold Room Maintenance Checklist

Complete

Score	30 / 33 (90.91%)	Flagged items	3	Actions	3
Company Name	Live, Laugh, Love Bistro				
Store Location	11620 N FM 620 Austin, TX				
Cold Room Location	11620 N FM 620, Austin, TX 78750, USA (30.4568933, -97.82517209999999)				

Flagged items & Actions

3 flagged, 3 actions

Flagged items

3 flagged, 3 actions

Cold Room Maintenance Checklist / Temperature and Monitoring Controls

Are calibrated thermometers and sensors installed, working, and certified accurate?

No

the sensor occasionally shut down at the middle of the day. pls fix or replace ASAP!



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: High | Due: 12.09.2025 10:43 PST | Created by: SafetyCulture Staff

Fix or replace sensor 2

It randomly shuts down during the day

Cold Room Maintenance Checklist / Storage Practices & Inventory Management

Are all food items clearly labeled and dated with preparation and expiry dates?

No

Some items are not labeled with their expiry date

To do | Assignee: SafetyCulture Staff | Priority: Low | Due: 12.09.2025 10:44 PST | Created by: SafetyCulture Staff

label everything next time

Cold Room Maintenance Checklist / Safety & Compliance

Has pest control inspection been conducted and documented?

No

The last pest inspection was over a year ago


To do | Assignee: SafetyCulture Staff | Priority: High | Due: 12.09.2025 10:45 PST | Created by: SafetyCulture Staff

Please schedule a pest control inspection next week

Do this every 2 months at least

Other actions

0 actions

Cold Room Maintenance Checklist		3 flagged, 3 actions, 29 / 32 (90.63%)
Temperature and Monitoring Controls		1 flagged, 1 action, 4 / 5 (80%)
Are refrigerated foods maintained at 5°C (41°F) or below?	Yes	
Are frozen foods maintained at -18°C (0°F) or below?	Yes	
Are calibrated thermometers and sensors installed, working, and certified accurate?	No	
the sensor occasionally shut down at the middle of the day. pls fix or replace ASAP!		
<div></div>		
Photo 1		
To do Assignee: SafetyCulture Staff Priority: High Due: 12.09.2025 10:43 PST Created by: SafetyCulture Staff		
Fix or replace sensor 2		
It randomly shuts down during the day		
Are temperature checks recorded regularly and stored in the Quality Management System (QMS)?	Yes	
Are evaporator coils free of excessive ice buildup?	Yes	
Hygiene & Housekeeping		7 / 7 (100%)
Are floors inside the cold room clean, dry, and free of spills or debris?	Yes	
Are walls inside the cold room clean and free of dirt, mold, or damage?	Yes	
Are shelving units inside the cold room clean, dry, and free of debris?	Yes	
Are shelving units and racks properly sanitized and corrosion-free?	Yes	
Is waste promptly removed and disposed of correctly?	Yes	
Are spoiled or expired products identified and discarded?	Yes	
Are approved cleaning products (non-abrasive, no bleach) used for sanitation?	Yes	

Storage Practices & Inventory Management	1 flagged, 1 action, 4 / 5 (80%)
Are raw meats and poultry stored below ready-to-eat foods to prevent contamination?	Yes
Is stock organized neatly and packed in a way that allows proper air circulation?	Yes
Are all food items clearly labeled and dated with preparation and expiry dates?	No
Some items are not labeled with their expiry date	
To do Assignee: SafetyCulture Staff Priority: Low Due: 12.09.2025 10:44 PST Created by: SafetyCulture Staff	
label everything next time	
Are temperature-sensitive products rotated using FIFO (First-In, First-Out) practices?	Yes
Are inventory logs updated and traceable in the QMS?	Yes
Equipment Condition & Preventive Maintenance	9 / 9 (100%)
Do cold room doors open smoothly, seal tightly, and show no cracks or frost damage?	Yes
Are compressor units free from oil leaks?	Yes
Are correct refrigerant levels maintained in the compressors?	Yes
Are condenser coil fins clean and free of dust/debris?	Yes
Are filters inspected and replaced if dirty or blocked?	Yes
Are evaporator casings clean and fully operational?	Yes
Are evaporator fans clean and fully operational?	Yes
Are control valves clean and fully operational?	Yes
Has the reverse blowing function been tested and verified?	Yes
Safety & Compliance	1 flagged, 1 action, 5 / 6 (83.33%)
Is appropriate Personal Protective Equipment (gloves, insulated clothing, safety glasses) available and in good condition?	Yes

Are emergency release handles, alarms, and lighting inside the cold room functional?	Yes
Has pest control inspection been conducted and documented?	No
The last pest inspection was over a year ago	
To do Assignee: SafetyCulture Staff Priority: High Due: 12.09.2025 10:45 PST Created by: SafetyCulture Staff	
Please schedule a pest control inspection next week	
Do this every 2 months at least	
Is a backup power/emergency system installed for the cold room, as required by policy or regulation?	Yes
Is the backup power/emergency system tested regularly and fully operational?	Yes
Are maintenance logs and inspection records complete, up to date, and compliant with food safety regulations?	Yes

Additional Comments

All my comments are already noted under each flagged task

Overall Assessment

Compliant

More or less compliant for now. I will return in 2 days to make sure the sensor is at least fixed.

Inspector Signature



Antonio Margheriti
05.09.2025 10:52 PST

Inspection Date

01.09.2025

Store Manager Signature (if applicable)

Ralph Villareal
05.09.2025 10:53 PST

Media summary



Photo 1