



Retail Quality Control Checklist

12 Sep 2025 / Aubree Quizon

Complete

Score	25 / 27 (92.59%)	Flagged items	2	Actions	1
Conducted on	12 Sep 2025 13:01 PST				
Prepared by	Aubree Quizon				
Location	199 Ruskin Ave, Pittsburgh, PA 15260, USA (40.44698, -79.954033)				

Flagged items & Actions

2 flagged, 1 action

Flagged items

2 flagged, 1 action

Retail Quality Control Checklist / Temperature Control

Are refrigerators and freezers organized?

No

Some items in the Asian Ice Cream freezer are not arranged properly and need recategorizing.



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: High | Due: 19 Sep 2025 13:05 PST | Created by: SafetyCulture Staff

Rearrange freezer items

Items in the Asian Ice Cream freezer are not properly categorized and need to be arranged back into their proper baskets.


Completion Page

Overall Assessment

Non-Compliant

Other actions

0 actions

Retail Quality Control Checklist		1 flagged, 1 action, 25 / 26 (96.15%)
Product Quality & Shelf Inspections		5 / 5 (100%)
Are product packaging and labels clean?	Yes	
Are product packaging and labels legible?	Yes	
Are product packaging and labels compliant with regulations?	Yes	
Is stock displayed neatly and aligned with store presentation standards?	Yes	
Are promotional items and seasonal displays maintained in good condition?	Yes	
Temperature Control		1 flagged, 1 action, 5 / 6 (83.33%)
Are product temperatures checked regularly with calibrated equipment?	Yes	
Is cold chain integrity maintained during delivery, storage, and display?	Yes	
Are refrigerators and freezers clean?	Yes	
Are refrigerators and freezers organized?	No	
Some items in the Asian Ice Cream freezer are not arranged properly and need recategorizing.		
<div></div>		
Photo 1		
<div><div>To do</div><div> Assignee: SafetyCulture Staff Priority: High Due: 19 Sep 2025 13:05 PST Created by: SafetyCulture Staff</div></div>		
Rearrange freezer items		
Items in the Asian Ice Cream freezer are not properly categorized and need to be arranged back into their proper baskets.		
Are refrigerators and freezers operating at correct temperatures?	Yes	
Are temperature logs updated and reviewed daily?	Yes	
Non-Conforming or Damaged Products		7 / 7 (100%)
Are routine visual inspections conducted for damaged	Yes	

products?	
Are routine visual inspections conducted for expired products?	Yes
Are routine visual inspections conducted for poorly labeled products?	Yes
Are expired, damaged, or non-compliant products removed from sale immediately?	Yes
Is each removal documented with reason, quantity, and product details?	Yes
Are damaged items handled according to policy (disposal or supplier return)?	Yes
Is corrective action initiated for recurring product issues?	Yes
Staff Training & Awareness	4 / 4 (100%)
Are staff trained to identify and report product quality issues?	Yes
Do employees understand proper handling of damaged or expired stock?	Yes
Are refresher training sessions provided on labeling, expiry, and handling protocols?	Yes
Are accountability roles clearly assigned for quality control checks?	Yes
Quality Issue Analysis & Continuous Improvement	4 / 4 (100%)
Are product quality issues tracked and reviewed for recurring trends?	Yes
Are root causes identified for frequent issues (e.g., supplier errors, storage practices)?	Yes
Are preventative measures implemented to reduce recurring product problems?	Yes
Is management informed of quality trends to adjust processes or vendor agreements?	Yes

Additional Comments

Almost everything is compliant, but there needs to be more initiative for fixing the placement of items, especially on busy working hours.

Overall Assessment

Non-Compliant

Indicate areas of improvement:

Arrangement of freezer items, particular small ice cream products.

Inspector Signature

Aubree Quizon

Aubree Quizon
12 Sep 2025 13:07 PST

Supervisor Signature (if applicable)

Leone Walter

Leone Walter
12 Sep 2025 13:07 PST

Media summary



Photo 1