

YOUR COLD STORAGE **COMPLIANCE** **CHECKLIST**

A streamlined Compliance Checklist tailored to experienced cold storage staff who need a quick, practical tool to stay aligned with Australian standards and avoid slips in compliance, ready and prepared for an Audit at any time.

Why this checklist matters:

- Reduces audit non-conformances
- Supports FSANZ and state authority compliance
- Minimises product loss and downtime risk
- Provides a clear, defensible paper trail
- Helps teams start the year audit-ready

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Cold Storage Compliance Checklist

Name		Date	
No	Checklist - Page 1		✓
01	<p>Temperature Control</p> <ul style="list-style-type: none"> ▶ Chilled goods consistently held at 0°C to +4°C (never above +5°C) ▶ Frozen goods held at ≤ -18°C ▶ Temperature maintained across storage, handling, and transport ▶ Automatic alarms or alerts active for temperature excursions ▶ Back-up power/alerts tested and operational <p>Audit focus: Continuous control, not spot checks.</p>		
02	<p>Time Out of Refrigeration</p> <ul style="list-style-type: none"> ▶ Chilled goods returned to temperature-controlled storage within 20 minutes in ambient conditions ▶ Temperature checks done on goods during handover and unloading ▶ Staff aware of site-specific time tolerances during peak periods ▶ Peak-period handling risks assessed and mitigated <p>Audit focus: Time + temperature = food safety risk.</p>		
03	<p>Frozen Product Handling</p> <ul style="list-style-type: none"> ▶ Intermediate zone time limits for frozen goods monitored ▶ Ice cream loaded last / unloaded first as standard practice ▶ Documented process in place for any extended exposure exceptions ▶ Product condition verified before re-entry to frozen storage <p>Audit focus: Control during transition points.</p>		
04	<p>Mixed Load Management</p> <ul style="list-style-type: none"> ▶ Chilled, frozen, and ambient items stored/transported separately where possible ▶ Mixed loads delivered with chilled zones maintained ≤ +5°C ▶ Physical barriers or insulated zoning used where required ▶ Temperature zones validated with data logs or calibrated sensors <p>Audit focus: Proof of zone integrity.</p>		

No	Checklist - Page 2	✓
05	<p>Monitoring & Records</p> <ul style="list-style-type: none"> ▶ Temperature logs maintained for storage, transport, and handling stages ▶ Records retained in line with food safety program requirements ▶ Digital or manual logs are complete, legible, and audit-ready ▶ Escalation and corrective action procedures clearly defined and followed <p>Audit focus: "If it isn't recorded, it didn't happen."</p>	
06	<p>Facility & Door Equipment</p> <ul style="list-style-type: none"> ▶ Door seals checked for performance (no air leaks or frost build-up) ▶ Strip curtains or secondary barriers installed where required ▶ Rapid-roll or insulated doors installed where high-traffic exposure exists ▶ Door open times kept to an absolute minimum ▶ Preventative maintenance on sensors, seals, curtains scheduled and logged <p>Audit focus: Environmental control, not just equipment.</p>	
07	<p>Preventative Maintenance & Calibration</p> <ul style="list-style-type: none"> ▶ Temperature sensors calibrated and records retained ▶ Door seals, curtains, and insulation inspected on a scheduled basis ▶ Refrigeration systems serviced per manufacturer and compliance requirements ▶ Maintenance issues logged, tracked, and closed out <p>Audit focus: Preventing failure before it occurs.</p>	

Disclaimer:

This checklist has been developed by Remax Doors as a practical guide to support industry best practices in cold storage environments. It is intended for general informational purposes only and does not replace official standards, regulations, or compliance requirements set by government authorities or accredited bodies. For full compliance, always refer to the most current guidelines issued by relevant regulatory agencies and industry standards bodies.

Need help getting Audit-Ready?

Call us on **1800 010 221** or email us on **sales@remaxdoors.com**