HENGSEN REFRIGERATION · TECHNICAL CENTER

HACCP temperature records for cold stores

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Applies to	Cold stores under HACCP and EU food-safety rules	**Issued by**	Engineering Department

1. What a defensible log looks like

- One record per storage area, at least every 4 hours — automatic logging is accepted, manual twice-daily notes are increasingly not.
- Air temperature at return-air height AND product-simulating probe where the inspector will look for it.
- Every alarm event with time, duration and the corrective action taken.

2. Probe placement

The warmest point of a room is the return-air stream just before the evaporator; the coldest is the supply jet. Mount the control probe in the return air, and if HACCP requires product temperature, add a glycol-buffered probe on a shelf load — air probes swing with every defrost and will bury your log in false alarms.

3. Alarm set-points and exporting

Store type	Working range	Alarm threshold
Chiller	+2…+8 °C	+10 °C rising, 0 °C falling
Freezer	−18…−22 °C	−15 °C rising