Supermarket Equipment Maintenance Checklist (US)

Maintenance | US

DATE	STORE #	CHECKED BY
____ / ____ / _____		

REFRIGERATED CASES

	OK	NOT OK
Case temps within range (34-41°F)	○	○
No ice build-up or frost	○	○
Door gaskets sealing	○	○
Fans running normally	○	○
Drain pans clean	○	○

Night covers working ☐ OK ☐ Not OK ☐ N/A

WALK-IN COOLERS & FREEZERS

	OK	NOT OK
Cooler temps 34-41°F	○	○
Freezer temps ? 0°F	○	○
Condenser coils clean	○	○
Door seals intact	○	○
Safety release working	○	○
Floor drain clear	○	○

BAKERY & DELI

	OK	NOT OK	N/A
Ovens heating correctly	○	○	○
Proofer working	○	○	○
Deli slicers operating	○	○	○
Rotisserie / hot case working	○	○	○

HVAC & LIGHTING

	OK	NOT OK
Store temperature comfortable	○	○
RTUs running normally	○	○

Filters checked ☐ OK ☐ Replace

Sales floor lighting working ☐ OK ☐ Not OK

BACKROOM EQUIPMENT

	OK	NOT OK
Compactor operating	○	○
Baler working	○	○
Pallet jacks	○	○
Receiving dock equipment	○	○

FRONT END

	OK	NOT OK
POS terminals and scanners	○	○
Card terminals	○	○

Self-checkout (if present) ☐ OK ☐ Not OK ☐ N/A

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Belt conveyors ☐ OK ☐ Not OK

SERVICE REQUESTS

Equipment needing service

Signature

Notes

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