

ASLOG Audit Applied to Chill storage of Beverages (Temp-Controlled)

ASLOG Area	Beverage Cold Chain Application	Link to ISO 22000 / FSSC
1. Management	Assign cold chain owner; define KPIs for temp breaches, stock loss	Clause 5: Leadership & food safety roles
2. Strategy & Planning	Forecast seasonal demand (e.g., summer juice spikes), plan cold storage capacity	Clause 6: Planning risks/opportunities
3. Design & Projects	Plant design with cold docks, separate chilled corridors	Clause 7.1.3: Infrastructure & PRPs
4. Sourcing	Vendors for temperature-sensitive ingredients (e.g., citrus, dairy bases) must follow cold chain SOPs	Clause 7.1.6: Control of external providers
5. Production	Cold-fill or aseptic line integration, product cooling time optimization	Clause 8.5: PRP & OPRP management
6. Transportation	Reefer loading SOPs, live temperature logging, validated packaging (e.g., thermal liners)	Clause 8.9: Traceability & transport

7. Stocks	FEFO logic in warehouses, buffer planning during promotions, cold room racking systems	Clause 7.1.5: Monitoring and measurement
8. Sales	Cold chain compliance during merchandising & retail display	ISO 22002-1 (PRPs for retail/storage)
9. Returns & After-Sales	SOPs for spoiled/damaged packs, blocked stock reports, cold chain failure logs	Clause 8.9.2: Withdrawal and recall
10. Piloting & Progress	Weekly cold chain KPI dashboards, monthly loss review, CAPA audits	Clause 9: Performance review, Clause 10: Improvement