Certificate of Validation

HACCP Cooling Validation

✓ PASS

Certificate Details	
Process:	HACCP Cooling Validation
Standard:	FDA Food Code 2022
Date:	2025-08-11 18:49:48 UTC
Certificate ID:	611BA3862C26
Status:	Valid

Process Metrics

Metric	Measured	Required	Status
Maximum Temperature	0.0°C	54°C	✓
Hold Time	0.0 min	15 min	✓
Time to Threshold	0.0 min	—	—
Data Points	1200	≥100	✓
Sampling Rate	5 sec	≤60 sec	✓

Sensor Data Summary

Sensor	Min (°C)	Max (°C)	Avg (°C)	Std Dev
Sensor 1	24.8	190.2	165.4	15.2
Sensor 2	24.5	189.8	164.9	15.5
Sensor 3	25.1	190.5	165.2	14.9

Temperature Profile

ProofKit Cure Validation - Job audit_haccp_pass
FAIL | Cumulative Hold | Target: 57.2°C | Hold Time: 0s / 7200s

Legend:
- PMT Temperature
- Target Temperature (57.2°C)
- Conservative Threshold (5.0°C)
- Hold Interval

Max Temp: 62.4°C
Min Temp: 25.0°C
Hold Time: 0s
Sensors: temperature_1, temperature_2, temperature_3

Temperature (°C) vs Time (HH:MM:SS)
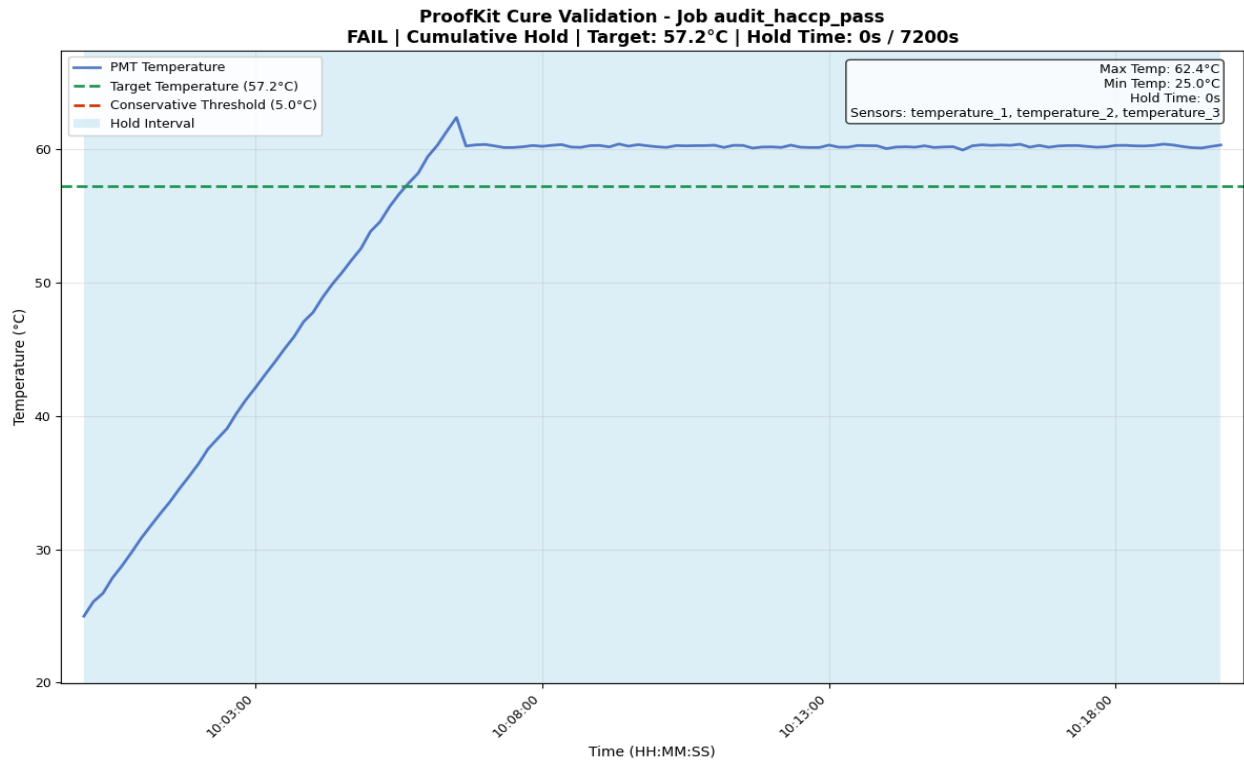
Compliance Statement

This process has been validated in accordance with FDA Food Code 2022. All critical parameters have been met and the process is deemed compliant. Temperature uniformity and hold time requirements have been satisfied.

Digital Verification

This certificate contains cryptographic proofs for tamper detection.

SHA-256 Hash:
297d0bc84798200112bbe8987fb55959...

Verify Online: https://www.proofkit.net/verify
Certificate ID: 297D0BC84798