OpsAuditHub opsaudithub.com	DOC ID: **SAF-0104**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **OSHA 29 CFR 1910.1200 Hazard Communication & FDA Food Code**	AUDIT FREQUENCY: **Daily Pre-Shift**

Bar Opening And Inventory Count Safety Audit Checklist

Operational Scope: This audit checklist establishes mandatory safety verification protocols for bar opening procedures and inventory counts in restaurant operations. It mitigates slip, trip, fall, chemical exposure, and ergonomic hazards while ensuring compliance with workplace safety mandates.

MANDATORY PPE:	Cut-Resistant Gloves (ANSI/ISEA 105), Non-Slip Footwear (ASTM F2913), Nitrile Chemical-Resistant Gloves, Safety Glasses with Side Shields (ANSI Z87.1)
PREREQUISITES:	Verify adequate illumination levels throughout the bar and storage areas. | Review Safety Data Sheets (SDSs) for all active cleaning and sanitizing agents. | Ensure clear, unobstructed egress paths to emergency exits prior to staff entry.

ENVIRONMENTAL SAFETY AND WALKWAYS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Flooring and Drainage**	Floors are clean, dry, and free of standing liquids, ice buildup, or debris; floor mats are laid flat without curled edges or tripping hazards.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Egress and Aisles**	All pathways between the under-bar stations, back-bar storage, and service corridors maintain a minimum unobstructed width of 36 inches.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Lighting and Electrical Panels**	Under-bar lighting is fully operational; electrical sub-panels and GFCI outlets are unobstructed and tested for proper fault interruption.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

INVENTORY HANDLING AND STORAGE SAFETY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Glassware and Breakables Storage**	Glassware is stored securely at least 6 inches off the floor on stable shelving; no cracked or chipped glassware is present in active service stations.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Heavy Stock and Keg Management**	Kegs and bulk liquor cases are stacked within ergonomic lifting limits (under 40 lbs per lift without mechanical assistance), with bottom-shelf heavy storage utilized.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Compressed Gas Cylinders (CO_2 / Nitrogen)**	All high-pressure gas cylinders in the storage room or under-bar are securely chained or bracketed to a rigid wall structure to prevent tipping.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

CHEMICAL SAFETY AND EQUIPMENT OPERATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Chemical Dispensing Systems**	Glass wash and sanitizer chemicals are correctly labeled per OSHA HazCom standards, securely stored below eye level, and line connections show no leaks.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Ice Machine and Bin Sanitation**	Ice scoop is stored in an external, sanitized bracket (not buried in ice); interior bin seal is intact and free of mold, mildew, or structural damage.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Refrigeration and Draft Systems**	Walk-in and under-bar refrigeration units maintain safe holding temperatures (below 41°F); door latches open easily from the inside for entrapment prevention.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Bar Operations Lead / Safety Auditor Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
General Manager / Site Safety Supervisor Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

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