OpsAuditHub opsaudithub.com	DOC ID: **SAF-0087**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200 / NFPA 96**	AUDIT FREQUENCY: **Daily Pre-Shift & Post-Shift**

Commercial Kitchen Opening Closing Compliance Checklist

Operational Scope: This operational checklist establishes mandatory daily opening and closing protocols to mitigate critical food safety, slip-trip-fall, and fire hazards in commercial kitchens. Full compliance is required to satisfy local health department mandates and occupational safety regulations.

MANDATORY PPE:	Cut-Resistant Mesh Gloves (ANSI/ISEA 105), Slip-Resistant ASTM F2913 Footwear, Heat-Resistant Oven Mitts / Thermal Arm Guards, Chemical Splash Goggles (ANSI Z87.1), Nitrile Food-Grade Disposable Gloves
PREREQUISITES:	Verify handwashing stations are fully stocked with soap, paper towels, and hot water (minimum 100°F). | Ensure all refrigeration units are operating within safe temperature parameters prior to food handling.

PRE-SHIFT OPENING COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Refrigeration & Cold Holding Units**	Walk-in and reach-in refrigerators register at or below 41°F (5°C); freezers maintain 0°F (-18°C) or below.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Fire Suppression & Ventilation System**	Ansul fire suppression system safety pin is intact, pressure gauge is in the green zone, and exhaust hood filters are securely latched.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Floor Surfaces & Walkways**	Kitchen floors are clean, dry, free of grease accumulation, and slip-resistant mats are correctly positioned.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Sanitizer Buckets & Test Strips**	Quat or chlorine sanitizing solutions are mixed to correct PPM concentrations verified via chemical test strips.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

POST-SHIFT CLOSING COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Cooking Equipment Shutdown**	All fryers, flattops, griddles, and ranges are completely powered off, gas valves closed, and pilot lights verified extinguished.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Food Storage & Temp Logging**	All perishable food items are securely covered, date-labeled, and transferred to proper walk-in storage; final logs recorded.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Waste Management & Pest Control**	All kitchen refuse is emptied into exterior dumpsters, grease traps are secured, and back doors are tightly sealed.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Chemical Storage Security**	All cleaning chemicals and hazardous agents are locked securely in designated storage away from food prep zones.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Kitchen Supervisor / Lead Cook Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
General Manager / Operations Director Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

COMPLIANCE NOTICE: This document must be archived for a minimum of 12 months in accordance with workplace safety recordkeeping guidelines.