OpsAuditHub opsauditihub.com	DOC ID: **SAF-0083**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & NFPA 96 / OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Daily Pre-Shift & Post-Shift**

Commercial Kitchen Opening Closing Inspection Checklist

Operational Scope: This operational checklist mandates systematic verification of food safety, sanitation, and fire suppression systems during opening and closing shifts. Its primary objective is to mitigate biological, chemical, and physical hazards while ensuring absolute compliance with health and safety codes.

MANDATORY PPE:	Cut-Resistant Kitchen Gloves (ANSI/ISEA 105), Nitrile Food-Grade Disposable Gloves, Non-Slip ASTM-Certified Kitchen Footwear, Thermal Heat-Resistant Oven Mitts, Eye Protection / Face Shield for Chemical Handling
PREREQUISITES:	Verify handwashing sinks are fully stocked with hot water, soap, and single-use towels. | Confirm all ventilation hoods and fire suppression systems are disarmed/armed appropriately per shift status. | Review previous shift logbook for unresolved maintenance or sanitation alerts.

PRE-OPENING SANITATION AND TEMPERATURE VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Refrigeration and Freezer Units**	Walk-in and reach-in units maintain internal temperatures below 41°F (5°C) and freezers below 0°F (-18°C); digital displays and calibrated probes verified.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Potable Water and Handwashing Stations**	Hot water reaches at least 100°F within 30 seconds at all handwashing sinks; soap and paper towel dispensers are fully stocked.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Dishwashing and Sanitizing Systems**	Chemical sanitizer concentrations (chlorine/quaternary ammonium) or high-temp rinse gauges meet local health code ppm requirements.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Food Contact Surfaces**	Prep tables, cutting boards, and slicers are visually clean, sanitized, and free of cracks or cross-contamination residues.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

ACTIVE OPERATIONS AND EQUIPMENT SAFETY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Cooking Equipment and Gas Lines**	Flames ignite evenly without yellow tipping; gas shut-off valves and flexible connectors show no leaks, wear, or obstructions.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Kitchen Exhaust Hoods and Fire Suppression**	Baffle filters are clean and free of excessive grease buildup; manual pull stations and K-class fire extinguishers are unobstructed and inspected.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Electrical Appliances and Slicers**	All cords, plugs, and switches are undamaged with no exposed wiring; safety guards on slicers and mixers are securely operational.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

POST-SHIFT CLOSING, SANITATION, AND SECURITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Food Storage and Date Marking**	All open or prepared perishable items are sealed, stored off the floor, and properly labeled with preparation and discard dates.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Waste Management and Vector Control**	All kitchen trash receptacles are emptied, cleaned, and moved to exterior dumpsters; exterior doors and seals are tight to prevent pests.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Floor Care and Slip Hazard Mitigation**	Floors are thoroughly scrubbed, degreased, and squeegeed dry to eliminate slip and trip hazards before personnel departure.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
11	**Utility Shutdown and Security Check**	Non-essential cooking equipment, fryers, and gas valves are powered down or locked off; back doors and windows are securely locked.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Kitchen Lead / Opening-Closing Supervisor Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Executive Chef / General Operations Manager 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.