OpsAuditHub opsaudithub.com	DOC ID: **SAF-0084**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **OSHA 29 CFR 1910 / NFPA 96 / FDA Food Code**	AUDIT FREQUENCY: **Daily Pre-Shift & Post-Shift**

Commercial Kitchen Opening Closing Safety Audit Checklist

Operational Scope: This audit mandates rigorous inspection of food preparation, fire suppression, and sanitation systems during kitchen opening and closing procedures. The objective is to mitigate slip, trip, burn, and contamination hazards to maintain continuous regulatory compliance.

MANDATORY PPE:	Slip-Resistant ASTM F2413 Footwear, Heat-Resistant Oven Mitts, Cut-Resistant ANSI/ISEA 105 Gloves, Chemical Splash Goggles, Disposable Nitrile Gloves
PREREQUISITES:	Verify primary utility mains (gas, electric, water) are stable and inspected. | Ensure all designated opening/closing staff have completed active shift briefings and wear mandatory PPE.

PRE-OPENING SAFETY & SANITATION INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Fire Suppression System & Extinguishers**	Ansul system pull station is unobstructed, pressure gauges are in the green zone, and Class K fire extinguishers are fully charged and mounted.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Gas Lines and Shut-off Valves**	All cooking equipment gas supply valves are leak-free, flex hoses show no signs of kinks or severe wear, and emergency shut-off is clearly marked.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Walk-in Refrigeration & Freezers**	Internal temperatures are verified (Refrigeration below 41°F, Freezers below 0°F), door emergency internal releases function correctly.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**Flooring & Walkways**	Floors are clean, completely dry, free of grease accumulation, and non-slip mats are securely laid out in high-moisture prep zones.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

POST-CLOSING SHUTDOWN & SECURITY INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Cooking Equipment Power Status**	All fryers, flattops, broilers, and ovens are powered down, pilot lights checked (where applicable), and main circuit breakers secured.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Exhaust Hood Systems**	Hood ventilation filters are clean of heavy grease buildup, and auto-shutoff timers for exhaust fans are properly programmed.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Chemical Storage & Waste Management**	Sanitizers and cleaning chemicals are safely stored away from food contact zones; trash bins are emptied and removed to exterior dumpsters.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Emergency Exits & Lighting**	All emergency exit doors are completely unblocked, operational, and emergency backup lighting illuminates properly when tested.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

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

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