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	STANDARD: **OSHA 29 CFR 1910.1200 & FDA Food Code 2022**	AUDIT FREQUENCY: **Monthly Audit**

Restaurant Deep Cleaning Audit Safety Audit Checklist

Operational Scope: Establishes a rigorous inspection protocol for restaurant deep cleaning activities to mitigate slip, trip, fall, and chemical hazards. Ensures full compliance with sanitation codes and occupational safety regulations.

MANDATORY PPE:	Chemical-Resistant Nitrile Gloves (ANSI/ISEA), Non-Slip Waterproof Boots (ASTM F2413), Chemical Splash Goggles (ANSI Z87.1), Heavy-Duty Apron (PVC or Rubber), N95 Dust/Mist Respirator (NIOSH Approved)
PREREQUISITES:	Confirm all commercial kitchen equipment is powered down and locked out/tagged out (LOTO). | Verify proper ventilation systems and exhaust hoods are active prior to chemical application. | Ensure eyewash stations are unobstructed, tested, and operational.

EXHAUST HOODS, VENTILATION & FIRE SUPPRESSION SYSTEMS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Kitchen Exhaust Hood Filters**	Filters removed, degreased, and free of grease buildup exceeding 0.002 inches; securely reinstalled without gaps.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Fire Suppression Fusible Links & Nozzles**	Nozzles free of grease residue and protective caps intact; fusible links uncompromised by cleaning agents.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Blower Fan & Ductwork Access Panels**	Access doors securely sealed, watertight, and insulated to prevent grease leakage.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

COOKING EQUIPMENT, FRYERS & HOT-LINE DEGREASING

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Deep Fryer Boil-Out System**	Heating elements cool, drained completely, and neutralized of caustic cleaning chemicals prior to refill.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
5	**Gas Line Flexible Connectors**	Connectors and restraining cables inspected for kinking, stress, or wear during equipment movement.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
6	**Commercial Range & Flat-Top Grills**	Grease traps and catch drawers emptied, scrubbed, and sanitized; pilot lights re-ignited safely.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

CHEMICAL SAFETY, SANITATION & FLOOR HYGIENE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Chemical Storage & SDS Compliance**	All cleaning chemicals clearly labeled, stored away from food prep areas, and matching Safety Data Sheets (SDS).	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
8	**Walk-in Refrigerator/Freezer Floors & Drains**	Floors scrubbed with approved low-temperature sanitizer; condensation drains clear of mold and debris.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
9	**Kitchen Flooring & Slip-Resistance**	Quarry tile and grout lines completely free of residual grease film; floor completely dry and slip-free before reopening.	**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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