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	STANDARD: **OSHA 29 CFR 1910.263 & NFPA 96**	AUDIT FREQUENCY: **Daily Pre-Shift**

Supermarket Bakery Oven Safety Checklist Compliance Checklist

Operational Scope: This compliance checklist governs the pre-operational safety inspection of all commercial bakery ovens in supermarket environments. Its objective is to mitigate severe thermal and electrical hazards while maintaining strict adherence to occupational safety standards.

MANDATORY PPE:	High-Temperature Oven Mitts (ANSI/ISEA 105 Rated), Thermal Protective Apron, Slip-Resistant Commercial Footwear (ASTM F2413), Safety Glasses with Side Shields (ANSI Z87.1)
PREREQUISITES:	Ensure the bakery oven unit is completely powered down and cooled if conducting internal maintenance. | Verify clear access to the emergency gas shut-off valve and electrical disconnect switches prior to testing.

VISUAL & STRUCTURAL INTEGRITY INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Door Gaskets & Seals**	Inspect rubber gaskets for cracks, tears, or brittle areas that could cause thermal leakage; seals must fit flush.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
2	**Door Latches & Hinges**	Ensure door handle securely engages the latch mechanism and the door opens/closes smoothly without sagging.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Interior Cavity & Racks**	Verify interior is free from heavy carbon buildup, grease residue, and food debris that could cause smoke or fires.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
4	**Exhaust & Ventilation Hood**	Confirm ventilation hood is clear of obstructions and extraction fan operates effectively to remove steam and heat.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

ELECTRICAL, GAS & CONTROL SYSTEMS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Emergency Shut-Off Valve**	Test manual gas/electric emergency shut-off valve to ensure unimpeded access and immediate power/fuel cut-off.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
6	**Thermostat & Temperature Calibration**	Compare digital readout with an independent calibrated surface thermometer; variance must not exceed +/- 10°F.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
7	**High-Limit Safety Cutout**	Verify that the high-limit thermal switch trips automatically if the oven exceeds maximum safe operating temperatures.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
8	**Power Supply Cord & Plug**	Inspect flexible cords for fraying, exposed wiring, or scorching signs; ensure plug is securely seated in the receptacle.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

OPERATIONAL SAFETY INTERLOCKS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Door Safety Interlock Switch**	Open the oven door mid-cycle to verify that heating elements and convection fans immediately power down.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
10	**Steam Injection System**	Check water supply lines and steam solenoid valves for leaks, scale buildup, and proper pressure delivery.	**Warning**	[ ] 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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