OpsAuditHub opsauditihub.com	DOC ID: **SAF-0342**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **OSHA 29 CFR 1910.263 & NFPA 96 Food Service Equipment Standards**	AUDIT FREQUENCY: **Daily Pre-Shift**

Supermarket Bakery Oven Safety Checklist Daily Log Sheet

Operational Scope: This daily log sheet establishes a mandatory pre-operational inspection protocol for all commercial bakery ovens in retail supermarket environments. Its primary objective is to mitigate severe thermal, electrical, and explosion hazards, ensuring full compliance with OSHA and food safety standards.

MANDATORY PPE:	High-Temperature Heat-Resistant Oven Mitts (ANSI/ISEA 105), Non-Slip Oil-Resistant Safety Footwear (ASTM F2413), Eye Protection / Safety Glasses (ANSI Z87.1), Short-Sleeve Bakery Uniform or Flame-Retardant Apron
PREREQUISITES:	Ensure commercial bakery ovens are completely powered off and cooled to ambient temperature before conducting internal mechanical checks. | Verify that the immediate work zone is clear of unauthorized personnel, slip hazards, and combustible materials.

PRE-OPERATION VISUAL & STRUCTURAL INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Oven Door Gaskets & Seals**	Gaskets must be fully intact, pliable, and free from cracks, tears, or grease buildup to prevent heat leakage.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
2	**Door Latches & Safety Interlocks**	Latch mechanisms must secure firmly and automatically cut off heating elements/gas flow when the door is opened.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**Control Panel & Emergency Stop**	Digital displays, thermostats, and emergency shut-off switches must be fully responsive without error codes.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

COMBUSTION, VENTILATION & ELECTRICAL SAFETY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Exhaust Hood & Ventilation Ducts**	Exhaust canopy must draw properly without grease accumulation, blockage, or unusual vibration.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
5	**Gas Supply Lines & Shut-Off Valve (Gas Ovens)**	Flexible connectors must show no kinks or signs of wear; manual shut-off valve must be fully accessible.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
6	**Electrical Wiring & Conduit**	Power cords, plugs, and external conduits must be free of fraying, exposed wires, or thermal scorching.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
7	**Interior Oven Cavity & Racks**	Interior walls, decks, and slide racks must be free of heavy carbonized grease buildup and structural warping.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A

OPERATIONAL FUNCTIONAL TEST & SAFETY CLEARANCES

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Pilot Light & Burner Ignition**	Burners must ignite smoothly without delayed ignition, rolling flames, or excessive soot production.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
9	**Temperature Calibration Check**	Internal probe reading must match setpoint within an acceptable +/- 10°F threshold.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
10	**Perimeter Clearance & Fire Suppression**	Minimum 18-inch clearance maintained from combustibles; Class K fire extinguisher inspected and accessible.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

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

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