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

Supermarket Bakery Oven Safety Checklist Inspection Checklist

Operational Scope: This inspection checklist applies to all commercial convection, deck, and rack ovens within retail supermarket bakery operations. Its objective is to mitigate thermal, electrical, and gas hazards while ensuring strict compliance with operational safety standards.

MANDATORY PPE:	High-Heat Thermal Oven Mitts (NFPA 70E Compliant), Non-Slip ASTM F2913 Footwear, ANSI Z87.1 Safety Glasses, Long-Sleeve Flame-Resistant Bakery Uniform Apron, Disposable Food-Grade Nitrile Gloves
PREREQUISITES:	Verify the oven is fully powered down and cooled to a safe handling temperature prior to internal maintenance checks. | Ensure surrounding bakery prep floors are completely dry and free of oil, flour dust, or slip hazards. | Confirm emergency gas shut-off valves and main circuit breakers are clearly identified and unobstructed.

STRUCTURAL & MECHANICAL INTEGRITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Door Gaskets & Seals**	Inspect rubber door seals for tears, cracking, or grease buildup; ensure tight closure with zero heat leakage.	Warning	[ ] PASS [ ] FAIL [ ] N/A
2	**Door Latches & Safety Switches**	Test safety interlock switches to ensure convection fans and heating elements immediately shut off when the oven door is opened.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
3	**Rack Rotisserie & Drive Motor**	Observe rack rotation for smooth, balanced movement without binding, squealing, or jerky motion.	Warning	[ ] PASS [ ] FAIL [ ] N/A
4	**Steam Injection System**	Check water supply lines, solenoid valves, and steam vents for mineral scaling, leaks, or restricted output.	Standard	[ ] PASS [ ] FAIL [ ] N/A

ELECTRICAL, COMBUSTION & CONTROLS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Thermostat & Temperature Calibration**	Verify digital display temperature matches independent thermocouple surface probe reading within +/- 5°F.	Standard	[ ] PASS [ ] FAIL [ ] N/A
6	**Gas Burners & Ignition System**	Inspect pilot light, electronic igniter, and burner flames for a steady blue combustion pattern without yellow tipping or gas odors.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
7	**Emergency Shut-Off / E-Stop**	Test operational responsiveness of the master kill switch to ensure immediate cessation of power and fuel supply.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
8	**Electrical Wiring & Conduit**	Examine flexible cords, junction boxes, and terminal connections for frayed insulation, scorching, or loose terminals.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A

SANITATION & EXHAUST VENTILATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Ventilation Hood & Grease Filters**	Ensure canopy exhaust hood is drawing properly and removable grease baffles are clean and free of heavy residue.	Warning	[ ] PASS [ ] FAIL [ ] N/A
10	**Interior Cavity Cleanliness**	Verify oven floor, walls, and rack supports are free of carbonized flour, baked-on grease, and combustible debris.	Standard	[ ] 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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