OpsAuditHub opsaudithub.com	DOC ID: **SAF-0340**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **OSHA 29 CFR 1910.263 & NFPA 96**	AUDIT FREQUENCY: **Daily Pre-Shift**

Supermarket Bakery Oven Safety Checklist Safety Audit Checklist

Operational Scope: Establishes a rigorous operational inspection protocol for commercial bakery ovens in retail supermarket environments to mitigate severe burn, electrical, and fire hazards. Ensures strict compliance with occupational safety and food sanitation standards before equipment is cleared for daily production.

MANDATORY PPE:	High-Temperature Heat-Resistant Oven Mitts (ANSI/ISEA 105), Non-Slip Oil-Resistant Footwear (ASTM F2413), Cut-Resistant Apron, Safety Glasses with Side Shields (ANSI Z87.1), Disposable Food-Grade Nitrile Gloves
PREREQUISITES:	Verify oven main power breaker and gas supply lines are fully inspected and operational. | Ensure surrounding bakery floor is clean, dry, and free of slip hazards or combustible debris. | Confirm that trained and certified bakery personnel are present on duty.

MECHANICAL & STRUCTURAL INTEGRITY INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Door Gaskets and Seals**	Inspect rubber door gaskets for cracks, tears, or hardening; ensure airtight seal prevents heat leakage.	Warning	[ ] PASS [ ] FAIL [ ] N/A
2	**Emergency Shut-Off and Interlock Switches**	Test door limit switches to verify heating elements and convection fans shut off immediately upon opening the oven door.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
3	**Hinges, Latches, and Handles**	Check mechanical door latches and hinges for secure mounting and smooth operation without binding or excessive play.	Standard	[ ] PASS [ ] FAIL [ ] N/A

THERMAL, ELECTRICAL & VENTING SYSTEMS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Thermostat Calibration and Temperature Control**	Verify digital readout matches internal independent probe thermometer within +/- 5 degrees Fahrenheit.	Warning	[ ] PASS [ ] FAIL [ ] N/A
5	**Exhaust Hood and Ventilation Ducting**	Inspect overhead ventilation hood for grease accumulation, adequate negative draft, and unobstructed airflow.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
6	**Electrical Wiring and Control Panel**	Examine flexible cords and conduit connections for fraying, exposed wiring, or burn marks on the control panel interface.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A

SANITATION, FIRE SAFETY & OPERATIONAL READINESS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Interior Cavity and Deck Cleanliness**	Ensure baking decks and interior walls are free of carbonized flour, baked-on grease, and chemical residue.	Standard	[ ] PASS [ ] FAIL [ ] N/A
8	**Class K Fire Extinguisher Access**	Confirm fire extinguisher is fully charged, unobstructed, and mounted within 20 feet of the bakery oven station.	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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