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

Supermarket Bakery Oven Safety Checklist Sop Template

Operational Scope: This standard operating procedure governs the daily safety inspection of commercial bakery ovens in retail supermarket operations. Its purpose is to mitigate burn, fire, and gas-leak hazards while ensuring strict adherence to OSHA and NFPA compliance mandates.

MANDATORY PPE:	Thermal Oven Mits (ANSI/ISEA 105 Level 4+), Non-Slip Commercial Footwear (ASTM F2413), Safety Glasses with Side Shields (ANSI Z87.1), Heat-Resistant Apron, Disposable Food-Safe Nitrile Gloves
PREREQUISITES:	Verify the oven is fully powered down and cooled if conducting internal maintenance or deep cleaning. | Ensure the immediate floor area is clean, dry, and free of slip hazards or combustible staging materials. | Confirm emergency gas shut-off valves and circuit breakers are clearly marked and unobstructed.

PRE-OP VISUAL AND STRUCTURAL INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Exterior Door Seals and Gaskets**	Gaskets must be intact, pliable, and free of cracks, tears, or grease buildup ensuring a tight airtight seal when closed.	Warning	[ ] PASS [ ] FAIL [ ] N/A
2	**Door Latches and Safety Interlocks**	Door safety switches must instantly cut heating elements and convection fans when the door is opened more than 2 inches.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
3	**Control Panel and Emergency Stop**	Digital interfaces, thermostat dials, and emergency stop buttons must be fully responsive and free of error codes.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A

OPERATIONAL AND THERMAL TESTING

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Gas Supply and Ignition System**	Inspect gas lines for corrosion; ensure pilot light or electronic igniter fires smoothly without delayed ignition or gas odor.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
5	**Exhaust Ventilation and Hoods**	Exhaust canopy and extraction fan must pull steam and combustion byproducts effectively without unusual vibration or noise.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
6	**Interior Lighting and Viewing Glass**	Internal oven lamps must be operational, and double-pane glass doors must be clean and free of condensation or structural cracks.	Standard	[ ] PASS [ ] FAIL [ ] N/A
7	**Rack Rotators and Deck Mechanisms**	Rack rotation mechanisms or deck trays must move smoothly without binding, jerky movements, or squealing bearings.	Warning	[ ] PASS [ ] FAIL [ ] N/A

SANITATION AND FIRE SAFETY COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Interior Crumb and Grease Residue**	Oven cavity and deck floors must be free of heavy carbonized grease, flour dust buildup, and loose food debris that poses a fire hazard.	Warning	[ ] PASS [ ] FAIL [ ] N/A
9	**Fire Suppression Proximity**	Class K portable fire extinguisher and automated Ansul suppression nozzles must be fully charged, inspected, and unblocked.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A

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

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