

Kitchen Safety Checklist Template

 Show only Checklist

Display Style
Default 

Fire Safety

Checks related to fire prevention and suppression equipment.

Fire Extinguisher Inspection Date

Enter a number...

Fire Extinguisher Condition

- Good
- Needs Maintenance
- Damaged



Smoke Detector Functionality

- Working
- Needs Battery Replacement
- Malfunctioning

Sprinkler System Visible & Accessible?

- Yes
- No

Last Fire Drill Date

Enter date...

Comments/Observations related to Fire Safety

Write something...

Hazardous Materials

Ensures proper storage, labeling, and handling of chemicals and cleaning agents.

Chemical Name

Write something...

Supplier

Write something...

Quantity on Hand

Enter a number...

Storage Location

- Pantry Shelf 1
- Under Sink
- Designated Chemical Storage Cabinet

SDS Available?

- Yes
- No

Last Inspection Date

Enter date...

Notes/Comments

Write something...

Properly Labeled?

Yes

No

Equipment Maintenance

Covers regular maintenance and safety checks of kitchen equipment.

Last Serviced Date (Oven)

Enter date...

Oven Temperature Calibration (Celsius)

Enter a number...

Last Serviced Date (Refrigerator)

Enter date...

Refrigerator Temperature (Celsius)

Enter a number...

Dishwasher Functioning?

Yes

No

N/A

Notes on Equipment Condition

Write something...

Hood Filter Cleanliness?

Clean

Needs Cleaning

Dirty

Gas Leak Detector Reading (ppm)

Enter a number...

Employee Safety

Focuses on employee practices and training related to kitchen safety.

PPE Usage - Gloves

- Always Used
- Sometimes Used
- Never Used

PPE Usage - Aprons/Smocks

- Always Used
- Sometimes Used
- Never Used

Hours of Safety Training Completed (per employee)

Date of Last Safety Refresher Training

Any Safety Concerns Reported by Employees?

Write something...

Proper Lifting Techniques Demonstrated?

- Yes
- No
- Not Observed

Knife Skills Training Completed?

- Yes
- No
- N/A

Food Safety & Hygiene

Checks related to preventing foodborne illnesses and maintaining hygiene standards.

Refrigerator Temperature (°F)

Enter a number...

Freezer Temperature (°F)

Enter a number...

Date Codes on Food Containers

- Present and Legible
- Missing
- Unclear

Proper Handwashing Procedures Observed?

- Yes
- No
- Not Observed

Cross-Contamination Prevention

- Practiced Effectively
- Needs Improvement
- Not Practiced

Notes on Food Storage Practices

Write something...

Cleanliness of Food Preparation Surfaces

- Clean
- Slightly Dirty
- Dirty

Floor & General Housekeeping

Covers floor safety, waste disposal, and overall cleanliness.

Floor Wetness Score (1-5)

Enter a number...

Slip/Trip Hazards Present?

- Grease
- Water
- Food Debris
- Loose Mats
- Cords
- None

Description of any hazards observed

Write something...

Trash Cans Empty?

- Yes
- No

Spill Response Kit Accessible & Stocked?

Yes

No

Last Floor Cleaning Date

Enter date...

Photograph of Floor Condition (if needed)

 Upload File

Electrical Safety

Checks related to electrical equipment and wiring.

Voltage Meter Reading (V)

Enter a number...

Cord Condition (Power Cords)

- Excellent
- Good
- Fair
- Damaged - Requires Repair

Outlet Condition

- Working Properly
- Loose
- Damaged
- Not Working

GFCI Test Results (Pass/Fail)

- Outlet 1 - Pass
- Outlet 1 - Fail
- Outlet 2 - Pass
- Outlet 2 - Fail
- Outlet 3 - Pass
- Outlet 3 - Fail

Notes on Electrical Issues

Write something...

Ventilation & Exhaust Systems

Ensures proper function of ventilation systems to remove fumes and heat.

Exhaust Fan RPM (Revolutions Per Minute)

Hood Filter Cleanliness Rating (1-10, 10 being cleanest)

Grease Trap Status

- Empty
- Partially Full
- Full
- Needs Cleaning

Ventilation System Operation

- Operating Normally
- Noisy
- Not Operating
- Other - Specify

Notes on Ventilation System Performance

Write something...

Last Filter Change Date

Enter date...

Ductwork Condition

- Good
- Minor Damage
- Significant Damage
- Needs Inspection