

FREE OPERATIONAL TEMPLATE

Kitchen Safety Checklist

Use this 60-point checklist to inspect kitchen equipment, knives, burns, hot oil, fire, gas, electrical systems, chemicals, refrigeration, lifting, food safety, first aid, and corrective-action closure.

Restaurant / kitchen

Checklist date

Completed by

Kitchen manager

1. Kitchen safety setup, shift readiness, ownership, and critical rules

1

Confirm the restaurant, kitchen, date, shift, manager, person completing the checklist, operating hours, and areas included.

KITCHEN SAFETY

NAME

Enter

DATE / TIME

Enter

APPROVAL

Sign



Execution tip: Set scope, critical stop-work rules, owners, and evidence expectations before the shift.

2

Verify current safety procedures, emergency contacts, equipment instructions, inspection records, and required notices are available.

KITCHEN SAFETY

Finding / record

Current

Owner

Evidence

Action



Execution tip: Set scope, critical stop-work rules, owners, and evidence expectations before the shift.

3

Review previous injuries, burns, cuts, near misses, equipment faults, repeated hazards, and overdue corrective actions.

KITCHEN SAFETY

Finding / record

Current

Owner

Evidence

Action



Execution tip: Set scope, critical stop-work rules, owners, and evidence expectations before the shift.

4

Define stop-work, equipment-isolation, fire, gas-leak, evacuation, and emergency escalation rules for immediate danger.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Set scope, critical stop-work rules, owners, and evidence expectations before the shift.

5

Record employees and contractors on shift, including new workers, temporary workers, and people assigned to high-risk tasks.

KITCHEN SAFETY

Finding / record

Current

Owner

Evidence

Action



Execution tip: Set scope, critical stop-work rules, owners, and evidence expectations before the shift.

6

Confirm trained owners for cooking-line safety, first aid, fire response, chemicals, maintenance, food safety, and action closure.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Set scope, critical stop-work rules, owners, and evidence expectations before the shift.

2. Floors, routes, housekeeping, storage, and slip, trip, and fall prevention

7

Inspect floors, mats, drains, thresholds, steps, and ramps for grease, water, damage, loose edges, or other slip and trip hazards.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Inspect routes during normal work, including wet zones, deliveries, waste, and emergency access.

8

Confirm spills are contained immediately, warning signs are used, and the area is cleaned and dried using the approved method.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Inspect routes during normal work, including wet zones, deliveries, waste, and emergency access.

9

Verify walkways, exits, fire equipment, electrical panels, gas shutoffs, and first-aid access remain clear and unobstructed.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Inspect routes during normal work, including wet zones, deliveries, waste, and emergency access.

10

Check hoses, cords, boxes, trolleys, bins, utensils, and temporary storage do not block routes or create unexpected hazards.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Inspect routes during normal work, including wet zones, deliveries, waste, and emergency access.

11

Inspect shelves and overhead storage for secure placement, suitable load limits, safe access, and prevention of falling objects.

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Inspect routes during normal work, including wet zones, deliveries, waste, and emergency access.

12

Verify broken flooring, drainage failures, leaks, unstable fixtures, and repeat housekeeping hazards are isolated and reported.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Inspect routes during normal work, including wet zones, deliveries, waste, and emergency access.

3. Knives, cutting tools, glass, sharps, and safe food-preparation practices

13

Verify knives are sharp, handles are secure, blades are undamaged, and the correct knife is selected for each task.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Observe real preparation tasks and verify safe tool condition, storage, hand position, and use.

14

Observe cutting technique, stable boards, hand placement, carrying, passing, and cleaning practices for knives and sharp tools.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

 **Execution tip:** Observe real preparation tasks and verify safe tool condition, storage, hand position, and use.

15

Confirm knives, peelers, mandolines, skewers, blades, and other sharps are stored in designated holders away from sink water and waste.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Observe real preparation tasks and verify safe tool condition, storage, hand position, and use.

16

Inspect can openers, graters, scissors, cleavers, bone tools, and small cutting devices for safe condition and correct use.

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action

 **Execution tip:** Observe real preparation tasks and verify safe tool condition, storage, hand position, and use.

17

Verify broken glass, ceramics, brittle plastic, and damaged utensils are controlled, recorded, removed, and checked for contamination risk.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

 **Execution tip:** Observe real preparation tasks and verify safe tool condition, storage, hand position, and use.

18

Confirm cut-resistant gloves or other approved protection is available and used where the task risk assessment requires it.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Observe real preparation tasks and verify safe tool condition, storage, hand position, and use.

4. Food-preparation machines, guards, electrical equipment, and safe isolation

19

Inspect slicers, mixers, grinders, processors, tenderizers, compactors, conveyors, and dish machines for guards and safe operating condition.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test guards and interlocks, and isolate equipment when a safety control or electrical part is defective.

20

Verify interlocks, lids, emergency stops, push tools, feed chutes, shields, and operating controls work as intended.

CRITICAL

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Test guards and interlocks, and isolate equipment when a safety control or electrical part is defective.

21

Confirm employees do not reach into moving equipment and use approved tools and isolation procedures to clear jams or retrieve products.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test guards and interlocks, and isolate equipment when a safety control or electrical part is defective.

22

Check cleaning, blade changes, adjustment, maintenance, and repair are performed only after approved shutdown and energy isolation.

CRITICAL

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Test guards and interlocks, and isolate equipment when a safety control or electrical part is defective.

23

Inspect cords, plugs, sockets, switches, extension leads, portable appliances, and wet-area protection for damage or unsafe use.

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Test guards and interlocks, and isolate equipment when a safety control or electrical part is defective.

24

Verify damaged or malfunctioning equipment is labelled, isolated, reported, and prevented from returning to service without approval.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Test guards and interlocks, and isolate equipment when a safety control or electrical part is defective.

5. Cooking line, burns, steam, hot surfaces, fryers, and hot-oil handling

25

Inspect ranges, ovens, grills, broilers, kettles, steamers, microwaves, hot cabinets, and heat lamps for safe condition and clear working space.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Observe cooking and oil handling from loading through draining, filtering, cleaning, and spill response.

26

Record selected cooking-surface, hot-liquid, or oil temperatures where limits or equipment settings are part of the safety procedure.

CRITICAL

KITCHEN SAFETY

READING

Enter

LIMIT

Enter

DEVICE ID

Enter



Execution tip: Observe cooking and oil handling from loading through draining, filtering, cleaning, and spill response.

27

Verify fryer oil level, basket condition, temperature controls, splash prevention, stable installation, and safe access to shutoff controls.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Observe cooking and oil handling from loading through draining, filtering, cleaning, and spill response.

28

Confirm pan handles, lids, steam release, hot containers, beverage equipment, and carrying routes prevent contact and uncontrolled spills.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Observe cooking and oil handling from loading through draining, filtering, cleaning, and spill response.

29

Observe oil filtering, draining, cooling, transfer, disposal, and cleaning to confirm hot oil is never moved in unsafe open containers.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Observe cooking and oil handling from loading through draining, filtering, cleaning, and spill response.

30

Verify heat-resistant gloves, aprons, face protection, dry cloths, suitable utensils, and burn-response supplies are available and used correctly.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Observe cooking and oil handling from loading through draining, filtering, cleaning, and spill response.

6. Fire, gas, ventilation, suppression systems, and emergency shutdown

31

Inspect cooking-line suppression nozzles, pull stations, service tags, appliance coverage, and links for accessibility and current servicing.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Treat blocked exits, failed suppression, gas leaks, and missing fire protection as critical.

32

Verify the correct portable extinguishers are accessible, inspected, sealed, clearly identified, and not blocked.

CRITICAL

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Treat blocked exits, failed suppression, gas leaks, and missing fire protection as critical.

33

Confirm hoods, filters, ducts, extraction, make-up air, and grease-removal schedules control smoke, heat, vapour, and combustible buildup.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Treat blocked exits, failed suppression, gas leaks, and missing fire protection as critical.

34

Check gas equipment, hoses, connectors, valves, flame condition, leak indicators, shutoffs, and restart controls against approved requirements.

CRITICAL

KITCHEN SAFETY

READING

Enter

LIMIT

Enter

DEVICE ID

Enter



Execution tip: Treat blocked exits, failed suppression, gas leaks, and missing fire protection as critical.

35

Review fire-alarm, evacuation, emergency-call, utility-isolation, assembly-point, and employee-accountability arrangements.

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Treat blocked exits, failed suppression, gas leaks, and missing fire protection as critical.

36

Verify employees know not to use water on cooking-oil fires and understand when to isolate, evacuate, and call emergency services.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Treat blocked exits, failed suppression, gas leaks, and missing fire protection as critical.

7. Cleaning chemicals, sanitation, dishwashing, PPE, and hazardous substances

37

Verify the chemical register, safety data, labels, approved uses, dilution instructions, contact times, and emergency information are current.

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action

 **Execution tip:** Check chemicals at the point of use, including dilution, contact time, incompatibilities, PPE, and first aid.

38

Confirm chemicals are never mixed unless specifically approved and are dispensed using labelled containers and suitable measuring systems.

CRITICAL

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Check chemicals at the point of use, including dilution, contact time, incompatibilities, PPE, and first aid.

39

Inspect chemical storage for separation from food, heat, ignition, incompatible substances, and unauthorized access.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

 **Execution tip:** Check chemicals at the point of use, including dilution, contact time, incompatibilities, PPE, and first aid.

40

Verify dishwashers, sinks, hot water, steam, detergent, sanitiser, racks, guards, and drainage operate without scalding or chemical exposure hazards.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Check chemicals at the point of use, including dilution, contact time, incompatibilities, PPE, and first aid.

41

Inspect cleaning of fryers, ovens, hoods, slicers, floors, drains, and high-level areas for safe shutdown, access equipment, and task sequencing.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

 **Execution tip:** Check chemicals at the point of use, including dilution, contact time, incompatibilities, PPE, and first aid.

42

Confirm gloves, eye protection, aprons, footwear, ventilation, spill kits, and first-aid controls match the chemical and cleaning task.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Check chemicals at the point of use, including dilution, contact time, incompatibilities, PPE, and first aid.

8. Refrigeration, walk-ins, lifting, ergonomics, heat stress, and employee wellbeing

43

Inspect walk-in chillers and freezers for internal release, lighting, door operation, alarm or communication, shelving stability, and lock-in prevention.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Observe cold-room entry, lifting, reaching, pushing, heat exposure, workload, and recovery practices.

44

Verify frost, ice, condensation, leaks, damaged seals, unstable stacks, and low-temperature exposure risks are controlled.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Observe cold-room entry, lifting, reaching, pushing, heat exposure, workload, and recovery practices.

45

Check lifting, lowering, carrying, pushing, pulling, team lifts, trolleys, receiving routes, and storage heights for safe handling.

CRITICAL

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Observe cold-room entry, lifting, reaching, pushing, heat exposure, workload, and recovery practices.

46

Review repetitive chopping, awkward reach, prolonged standing, heavy pans, twisting, forceful scrubbing, and workstation-height risks.

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Observe cold-room entry, lifting, reaching, pushing, heat exposure, workload, and recovery practices.

47

Confirm controls for kitchen heat, hydration, ventilation, recovery breaks, task rotation, fatigue, and signs of heat illness.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Observe cold-room entry, lifting, reaching, pushing, heat exposure, workload, and recovery practices.

48

Verify staffing, supervision, communication, late-night work, lone work, harassment reporting, and employee concerns are managed safely.

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Observe cold-room entry, lifting, reaching, pushing, heat exposure, workload, and recovery practices.

9. Food safety, employee hygiene, allergens, contamination, waste, and pest risks

49

Confirm employees report illness and injury, cover wounds correctly, follow exclusion rules, and avoid contaminating food or food-contact surfaces.

CRITICAL

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Check that safety practices also protect food from contamination, allergens, waste, and pest risks.

50

Inspect handwashing access, soap, drying, glove use, uniforms, hair restraints, jewellery, and personal-item storage.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Check that safety practices also protect food from contamination, allergens, waste, and pest risks.

51

Record selected refrigerator, freezer, cooking, cooling, reheating, or holding readings and compare them with the approved food-safety limits.

CRITICAL

KITCHEN SAFETY

READING

Enter

LIMIT

Enter

DEVICE ID

Enter



Execution tip: Check that safety practices also protect food from contamination, allergens, waste, and pest risks.

52

Verify raw and ready-to-eat food, allergens, chemicals, waste, cleaning tools, and employee items are separated correctly.

CRITICAL

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Check that safety practices also protect food from contamination, allergens, waste, and pest risks.

53

Inspect waste handling, broken glass, sharps, grease, bins, compactors, pest evidence, and external waste routes for employee and food risks.

CRITICAL

KITCHEN SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Check that safety practices also protect food from contamination, allergens, waste, and pest risks.

54

Confirm contaminated food, unsafe equipment, chemical exposure, allergen errors, and pest findings trigger immediate containment and escalation.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Check that safety practices also protect food from contamination, allergens, waste, and pest risks.

10. Incidents, first aid, corrective actions, verification, and management sign-off

55

Record every hazard or incident with the exact location, task, people or equipment exposed, observed condition, evidence, and immediate containment.

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Keep actions open until evidence confirms control, sustained closure, and correction of repeat causes.

56

Classify findings as critical, major, minor, or observation using approved stop-work, isolation, evacuation, and escalation rules.

CRITICAL

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Keep actions open until evidence confirms control, sustained closure, and correction of repeat causes.

57

Assign every corrective action to a named owner with priority, due date, temporary control, required proof, and escalation route.

CRITICAL

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Keep actions open until evidence confirms control, sustained closure, and correction of repeat causes.

58

Verify closure through repeat inspection, live photos, repair records, service reports, testing, training, or management observation.

CRITICAL

KITCHEN SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Keep actions open until evidence confirms control, sustained closure, and correction of repeat causes.

59

Review repeat injuries, burns, cuts, equipment faults, food-safety failures, open actions, and trends requiring regional support.

KITCHEN SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Keep actions open until evidence confirms control, sustained closure, and correction of repeat causes.

60

Record the final result, critical hazards, unresolved restrictions, next review date, kitchen manager, reviewer, and signatures.

CRITICAL

KITCHEN SAFETY

NAME	Enter	DATE / TIME	Enter	APPROVAL	Sign



Execution tip: Keep actions open until evidence confirms control, sustained closure, and correction of repeat causes.

RUN THIS CHECKLIST DIGITALLY

Turn kitchen safety findings into verified corrective action

Schedule checks, capture live evidence, escalate critical hazards, assign owners, verify closure, and compare recurring risks.

Try the Kitchen Safety Checklist in Taqtics