

FREE OPERATIONAL TEMPLATE

Restaurant Safety Audit Checklist

Use this 60-point checklist to audit employee and customer safety, slips, kitchen equipment, burns, fire, gas, electrical systems, chemicals, food safety, security, emergency response, and corrective-action closure.

Restaurant / location

Audit date

Auditor

Restaurant manager

1. Audit setup, legal scope, risk ownership, and previous incidents

1 Confirm the restaurant, location, date, shift, auditor, restaurant manager, operating hours, service model, and areas included in the audit.

RESTAURANT SAFETY

NAME	Enter	DATE / TIME	Enter	APPROVAL	Sign
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 **Execution tip:** Set the audit scope, local requirements, critical stop rules, owners, and evidence expectations before inspecting the restaurant.

2 Verify the current safety policy, emergency contacts, required licences, inspection certificates, contractor records, and mandatory notices are available.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action
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 **Execution tip:** Set the audit scope, local requirements, critical stop rules, owners, and evidence expectations before inspecting the restaurant.

3 Review previous injuries, customer incidents, near misses, equipment faults, insurance claims, repeat hazards, and overdue corrective actions.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action
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 **Execution tip:** Set the audit scope, local requirements, critical stop rules, owners, and evidence expectations before inspecting the restaurant.

4 Define critical stop-work, stop-service, evacuation, isolation, and escalation rules for immediate danger.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

 **Execution tip:** Set the audit scope, local requirements, critical stop rules, owners, and evidence expectations before inspecting the restaurant.

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

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action
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 **Execution tip:** Set the audit scope, local requirements, critical stop rules, owners, and evidence expectations before inspecting the restaurant.

6 Confirm trained owners for kitchen safety, fire response, first aid, food safety, security, maintenance, and corrective-action closure.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Set the audit scope, local requirements, critical stop rules, owners, and evidence expectations before inspecting the restaurant.

2. Exterior, entrances, dining areas, washrooms, accessibility, and fall prevention

7

Inspect parking, delivery paths, exterior lighting, stairs, ramps, handrails, drains, curbs, and walking surfaces for safe condition.

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Walk the full customer and employee route, then record the exact location and immediate control for every slip, trip, access, or stability hazard.

8

Verify entrances, doors, mats, waiting areas, queues, accessible routes, and emergency exits are unobstructed and suitable for expected traffic.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Walk the full customer and employee route, then record the exact location and immediate control for every slip, trip, access, or stability hazard.

9

Check floors for water, grease, loose tiles, damaged surfaces, trailing cables, poor drainage, or missing warning controls.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Walk the full customer and employee route, then record the exact location and immediate control for every slip, trip, access, or stability hazard.

10

Inspect tables, chairs, booths, highchairs, partitions, shelves, displays, and customer fixtures for stability, damage, and sharp edges.

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Walk the full customer and employee route, then record the exact location and immediate control for every slip, trip, access, or stability hazard.

11

Inspect customer washrooms and baby-care areas for dry floors, safe fixtures, supplies, accessibility, sharps risk, and working emergency access.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Walk the full customer and employee route, then record the exact location and immediate control for every slip, trip, access, or stability hazard.

12

Confirm occupancy, aisles, stairways, exit routes, doors, and assembly access remain clear during normal and peak service.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Walk the full customer and employee route, then record the exact location and immediate control for every slip, trip, access, or stability hazard.

3. Kitchen equipment, machine guarding, knives, burns, hot oil, and safe shutdown

- 13 Verify slicers, mixers, processors, compactors, dishwashers, conveyors, and other machines have effective guards, interlocks, and emergency stops.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

**Execution tip:**

Observe equipment during real use and cleaning, not only when idle, and stop any task where guards, isolation, PPE, or safe handling controls are missing.

- 14 Check knives and sharp tools are suitable, maintained, stored securely, carried safely, and never left hidden in sinks or waste.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A

**Execution tip:**

Observe equipment during real use and cleaning, not only when idle, and stop any task where guards, isolation, PPE, or safe handling controls are missing.

- 15 Inspect fryers for correct oil level, temperature control, stable baskets, splash prevention, safe filtering, and cooling before oil handling.

CRITICAL

RESTAURANT SAFETY

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**Execution tip:**

Observe equipment during real use and cleaning, not only when idle, and stop any task where guards, isolation, PPE, or safe handling controls are missing.

- 16 Verify controls for hot surfaces, steam, boiling liquids, hot beverages, pan handles, heat-resistant gloves, and safe carrying routes.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

**Execution tip:**

Observe equipment during real use and cleaning, not only when idle, and stop any task where guards, isolation, PPE, or safe handling controls are missing.

- 17 Inspect ovens, grills, ranges, broilers, kettles, steamers, and microwave equipment for safe ignition, clearances, doors, handles, and controls.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A

**Execution tip:**

Observe equipment during real use and cleaning, not only when idle, and stop any task where guards, isolation, PPE, or safe handling controls are missing.

- 18 Confirm equipment cleaning, jam clearing, blade changes, maintenance, and repair use approved isolation or lockout procedures.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A

**Execution tip:**

Observe equipment during real use and cleaning, not only when idle, and stop any task where guards, isolation, PPE, or safe handling controls are missing.

4. Fire protection, gas safety, extraction, emergency exits, and evacuation readiness

- 19 Verify the commercial cooking fire-suppression system, nozzles, manual pull station, service tag, and protected appliances are current and unobstructed.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test a representative sample of fire and emergency controls and raise an urgent action for any defect that weakens a critical safeguard.

- 20 Check Class K and other required extinguishers are correctly selected, accessible, sealed, inspected, signed, and known to trained employees.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test a representative sample of fire and emergency controls and raise an urgent action for any defect that weakens a critical safeguard.

- 21 Inspect hoods, filters, ducts, grease collection, cooking surfaces, and cleaning records for dangerous grease accumulation or blocked airflow.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test a representative sample of fire and emergency controls and raise an urgent action for any defect that weakens a critical safeguard.

- 22 Verify gas cylinders, pipes, hoses, connectors, valves, flame failure devices, leak response, and emergency shutoff are secure and serviceable.

CRITICAL

RESTAURANT SAFETY

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Execution tip: Test a representative sample of fire and emergency controls and raise an urgent action for any defect that weakens a critical safeguard.

- 23 Test or verify fire alarms, smoke or heat detection, emergency lighting, exit signs, doors, routes, and assembly arrangements.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test a representative sample of fire and emergency controls and raise an urgent action for any defect that weakens a critical safeguard.

- 24 Confirm evacuation roles, emergency contacts, drill records, customer assistance, headcount, and emergency-service access are current.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Test a representative sample of fire and emergency controls and raise an urgent action for any defect that weakens a critical safeguard.

5. Electrical systems, refrigeration, walk-ins, utilities, ventilation, and maintenance

25 Inspect cords, plugs, outlets, connectors, switches, portable appliances, panels, and wet-area protection for damage or unsafe use.

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Inspect wet and high-load areas closely, isolate damaged equipment immediately, and verify that utility and cold-room safeguards work under normal conditions.

26 Confirm electrical panels are labelled, accessible, closed, and free from overloading, daisy chains, unapproved adapters, or temporary wiring.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Inspect wet and high-load areas closely, isolate damaged equipment immediately, and verify that utility and cold-room safeguards work under normal conditions.

27 Verify powered equipment is grounded, installed as intended, maintained, and removed from use when damaged, wet, or malfunctioning.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Inspect wet and high-load areas closely, isolate damaged equipment immediately, and verify that utility and cold-room safeguards work under normal conditions.

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

CRITICAL

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Inspect wet and high-load areas closely, isolate damaged equipment immediately, and verify that utility and cold-room safeguards work under normal conditions.

29 Check extraction, HVAC, carbon-monoxide controls where applicable, water, drainage, grease systems, refrigeration, and leak response.

CRITICAL

RESTAURANT SAFETY

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LIMIT

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DEVICE ID

Enter



Execution tip: Inspect wet and high-load areas closely, isolate damaged equipment immediately, and verify that utility and cold-room safeguards work under normal conditions.

30 Review power-failure, utility-isolation, emergency shutdown, backup-system, maintenance-callout, and restart procedures.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Inspect wet and high-load areas closely, isolate damaged equipment immediately, and verify that utility and cold-room safeguards work under normal conditions.

6. Cleaning chemicals, sanitation work, PPE, waste, sharps, and pest-treatment safety

31 Verify the chemical inventory, safety data, approved products, labels, hazard communication, emergency information, and employee training are current.

CRITICAL

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Observe chemical preparation, cleaning, waste removal, and pest-control work in practice, then verify labels, PPE, segregation, and spill response.

32 Check chemical dilution, dispensers, contact time, ventilation, mixing restrictions, and use instructions are followed.

RESTAURANT SAFETY

READING	Enter	LIMIT	Enter	DEVICE ID	Enter
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Execution tip: Observe chemical preparation, cleaning, waste removal, and pest-control work in practice, then verify labels, PPE, segregation, and spill response.

33 Confirm chemicals are closed, labelled, segregated from food and packaging, and stored with compatible products and spill containment.

CRITICAL

RESTAURANT SAFETY

Safe	Needs action	Critical	LIVE PHOTO	Add
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Execution tip: Observe chemical preparation, cleaning, waste removal, and pest-control work in practice, then verify labels, PPE, segregation, and spill response.

34 Inspect gloves, eye protection, aprons, footwear, heat protection, cut protection, and other task-specific PPE for availability, fit, and use.

RESTAURANT SAFETY

Safe	Needs action	Critical	LIVE PHOTO	Add
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Execution tip: Observe chemical preparation, cleaning, waste removal, and pest-control work in practice, then verify labels, PPE, segregation, and spill response.

35 Verify safe handling of broken glass, sharps, waste bags, hot grease, compactors, bins, and heavy waste without hand compression or unsafe lifting.

CRITICAL

RESTAURANT SAFETY

Compliant	Partial	Non-compliant	N/A
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Execution tip: Observe chemical preparation, cleaning, waste removal, and pest-control work in practice, then verify labels, PPE, segregation, and spill response.

36 Confirm pest-control devices, treatments, contractor work, pesticides, and post-treatment release controls protect employees, customers, food, and equipment.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Observe chemical preparation, cleaning, waste removal, and pest-control work in practice, then verify labels, PPE, segregation, and spill response.

7. Employee training, young workers, ergonomics, manual handling, heat, and wellbeing

37 Verify safety induction and task competency for cooking, cleaning, equipment, chemicals, deliveries, cash, emergencies, and incident reporting.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action
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 **Execution tip:** Interview and observe employees across roles and shifts to confirm that training, supervision, workload, and reporting controls work in daily operations.

38 Confirm new, temporary, and young workers receive suitable supervision and are not assigned restricted or untrained high-risk tasks.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Interview and observe employees across roles and shifts to confirm that training, supervision, workload, and reporting controls work in daily operations.

39 Inspect lifting, carrying, pushing, pulling, storage heights, delivery handling, trolleys, team lifts, and manual-handling routes.

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

 **Execution tip:** Interview and observe employees across roles and shifts to confirm that training, supervision, workload, and reporting controls work in daily operations.

40 Review prolonged standing, repetitive work, awkward reach, heat exposure, hydration, rest breaks, task rotation, and peak-period workload.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A

 **Execution tip:** Interview and observe employees across roles and shifts to confirm that training, supervision, workload, and reporting controls work in daily operations.

41 Check uniforms, slip-resistant footwear, hair restraints, protective clothing, and task-specific PPE are suitable and consistently used.

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add

 **Execution tip:** Interview and observe employees across roles and shifts to confirm that training, supervision, workload, and reporting controls work in daily operations.

42 Verify controls for fatigue, harassment, workplace violence, lone work, late-night travel, employee concerns, and confidential reporting.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action
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 **Execution tip:** Interview and observe employees across roles and shifts to confirm that training, supervision, workload, and reporting controls work in daily operations.

8. Food safety, employee health, allergens, contamination, temperatures, and customer protection

43 Confirm employee illness reporting, exclusion, restriction, return-to-work, injury covering, and contamination response are followed.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip:

Treat food safety and allergen failures as safety risks, record actual evidence, and contain affected food or service immediately when control is uncertain.

44 Observe handwashing, glove use, personal hygiene, ready-to-eat food handling, and movement between dirty and clean tasks.

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip:

Treat food safety and allergen failures as safety risks, record actual evidence, and contain affected food or service immediately when control is uncertain.

45 Verify raw and ready-to-eat separation, allergen controls, dedicated tools, cleaning between tasks, and protected storage.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip:

Treat food safety and allergen failures as safety risks, record actual evidence, and contain affected food or service immediately when control is uncertain.

46 Record selected cooking, cooling, reheating, hot-holding, cold-holding, and refrigeration readings using calibrated devices and approved limits.

CRITICAL

RESTAURANT SAFETY

READING

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Execution tip:

Treat food safety and allergen failures as safety risks, record actual evidence, and contain affected food or service immediately when control is uncertain.

47 Check allergen information is accurate across recipes, menus, POS, digital channels, order communication, preparation, and final handoff.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip:

Treat food safety and allergen failures as safety risks, record actual evidence, and contain affected food or service immediately when control is uncertain.

48 Verify potable water, ice, food-contact sanitation, pest contamination controls, and unsafe-food isolation protect customers.

CRITICAL

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip:

Treat food safety and allergen failures as safety risks, record actual evidence, and contain affected food or service immediately when control is uncertain.

9. First aid, incidents, customer emergencies, security, cash risk, and workplace violence

49

Inspect first-aid kits, burn supplies, eyewash where required, spill kits, incident forms, emergency equipment, and expiry controls.

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test how the team would respond to a realistic injury, fire, allergic reaction, robbery, or security event and close any gap in supplies, roles, or escalation.

50

Confirm trained responders and procedures for cuts, burns, scalds, choking, allergic reaction, electrical injury, chemical exposure, and collapse.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Test how the team would respond to a realistic injury, fire, allergic reaction, robbery, or security event and close any gap in supplies, roles, or escalation.

51

Review incident and near-miss reporting for employees and customers, including time, location, evidence, witnesses, treatment, and escalation.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Test how the team would respond to a realistic injury, fire, allergic reaction, robbery, or security event and close any gap in supplies, roles, or escalation.

52

Verify CCTV, keys, access codes, back doors, delivery entrances, cash areas, safe routes, employee areas, and restricted access protect people and assets.

RESTAURANT SAFETY

Safe

Needs action

Critical

LIVE PHOTO

Add



Execution tip: Test how the team would respond to a realistic injury, fire, allergic reaction, robbery, or security event and close any gap in supplies, roles, or escalation.

53

Check robbery, aggression, de-escalation, duress, cash handling, opening and closing, lone-work, and emergency-call controls.

CRITICAL

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A



Execution tip: Test how the team would respond to a realistic injury, fire, allergic reaction, robbery, or security event and close any gap in supplies, roles, or escalation.

54

Confirm emergency contacts, emergency-service access, scene preservation, regulatory or insurer notification, and post-incident support are defined.

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action



Execution tip: Test how the team would respond to a realistic injury, fire, allergic reaction, robbery, or security event and close any gap in supplies, roles, or escalation.

10. Findings, corrective actions, verification, trends, and management sign-off

55

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

RESTAURANT SAFETY

Finding	Priority	Owner	Due	Proof

**Execution tip:** Keep actions open until objective evidence confirms the hazard is controlled, the fix is sustained, and repeat causes have been addressed.

56

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

CRITICAL

RESTAURANT SAFETY

Finding	Priority	Owner	Due	Proof

**Execution tip:** Keep actions open until objective evidence confirms the hazard is controlled, the fix is sustained, and repeat causes have been addressed.

57

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

CRITICAL

RESTAURANT SAFETY

Finding	Priority	Owner	Due	Proof

**Execution tip:** Keep actions open until objective evidence confirms the hazard is controlled, the fix is sustained, and repeat causes have been addressed.

58

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

CRITICAL

RESTAURANT SAFETY

Finding / record	Current	Owner	Evidence	Action

**Execution tip:** Keep actions open until objective evidence confirms the hazard is controlled, the fix is sustained, and repeat causes have been addressed.

59

Review repeat injuries, near misses, equipment faults, food-safety failures, security events, overdue actions, and trends requiring regional support.

RESTAURANT SAFETY

Compliant

Partial

Non-compliant

N/A

**Execution tip:** Keep actions open until objective evidence confirms the hazard is controlled, the fix is sustained, and repeat causes have been addressed.

60

Record the final score, critical failures, unresolved risks, operational restrictions, next review date, manager, auditor, reviewer, and signatures.

CRITICAL

RESTAURANT SAFETY

NAME	Enter	DATE / TIME	Enter	APPROVAL	Sign

**Execution tip:** Keep actions open until objective evidence confirms the hazard is controlled, the fix is sustained, and repeat causes have been addressed.

RUN THIS CHECKLIST DIGITALLY

Turn restaurant safety findings into verified corrective action

Schedule audits, capture live evidence, escalate critical hazards, assign owners, verify closure, and compare recurring risks across every location.

Try the Restaurant Safety Audit in Taqtics