

Restaurant Kitchen Opening Checklist

Daily Operations

DATE ___/___/___	LOCATION / BRANCH	OPENED BY	SERVICE
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EQUIPMENT START-UP

	OK	NOT OK	N/A		OK	NOT OK	N/A
Ovens on and preheating	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Steam table filled and heating	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Grills fired and at temp	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Salamander / heat lamps on	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fryers on, oil level checked <i>Check oil colour and smell; change if dark or rancid</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Dishwasher on and at temp	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Flat-top heated and scraped	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hood ventilation running	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other _____

COLD STORAGE

	OK	NOT OK	N/A		OK	NOT OK	N/A
Walk-in cooler within range	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Line reach-in within range	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Walk-in freezer within range	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Dishwasher at rinse temp	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Prep fridge within range	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Temps recorded on log	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

PREP & MISE EN PLACE

	OK	NOT OK	N/A		OK	NOT OK	N/A
Mise en place stocked per par	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Specials prep completed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sauces and dressings portioned	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Garnish trays filled	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proteins thawed and temped	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Backup stock pulled from walk-in	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
All containers labelled and dated <i>Day-dot or written label with prep date and use-by</i>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				

Other _____

LINE STATION SETUP

	OK	NOT OK	N/A		OK	NOT OK	N/A
Grill station set and stocked	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Cold / salad station ready	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sauté station set and stocked	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pastry / dessert station ready	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fry station set and stocked	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Expo area clean and organised	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other _____

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HYGIENE & SANITATION

 Handwash sink stocked*Soap, paper towels, and sanitiser* Disposable gloves stocked Sanitiser buckets filled*200 ppm chlorine or per manufacturer* Aprons and chef coats available Cutting boards clean, colour-coded*Red = raw meat, green = salad, blue = fish, yellow = poultry* Clean cloths and towels stocked Probe thermometer calibrated*Ice-point method: 0 °C ± 1 °C*

Other _____

KITCHEN SAFETY

 Hood suppression system armed Floor mats in place, no trip hazards Fire extinguisher accessible Knife storage secured First aid kit stocked

Other _____

SIGN-OFF

Issues or notes for this service

_____Corrective actions needed

Kitchen opened by _____

Time completed _____

Notes

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