Restaurant Kitchen Opening Checklist

Daily Operations | US

DATE	LOCATION / BRANCH	OPENED BY	SERVICE
____ / ____ / _____			

EQUIPMENT START-UP

	OK	NOT OK	N/A
Ovens on and preheating	○	○	○
Grills fired and at temp	○	○	○
Fryers on, oil level checked *Check oil color and smell; change if dark or rancid*	○	○	○
Flat-top heated and scraped	○	○	○
Steam table filled and heating	○	○	○
Salamander / heat lamps on	○	○	○
Dishwasher on and at temp	○	○	○
Hood ventilation running	○	○	○

Other _____

COLD STORAGE

	OK	NOT OK	N/A
Walk-in cooler within range	○	○	○
Walk-in freezer within range	○	○	○
Prep fridge within range	○	○	○
Line reach-in within range	○	○	○
Dishwasher at rinse temp	○	○	○
Temps recorded on log	○	○	○

PREP & MISE EN PLACE

	OK	NOT OK	N/A
Mise en place stocked per par	○	○	○
Sauces and dressings portioned	○	○	○
Proteins thawed and temped	○	○	○
All containers labeled and dated *Day-dot or written label with prep date and use-by*	○	○	○
Specials prep completed	○	○	○
Garnish trays filled	○	○	○
Backup stock pulled from walk-in	○	○	○

Other _____

LINE STATION SETUP

	OK	NOT OK	N/A
Grill station set and stocked	○	○	○
Sauté station set and stocked	○	○	○
Fry station set and stocked	○	○	○
Cold / salad station ready	○	○	○
Pastry / dessert station ready	○	○	○
Expo area clean and organized	○	○	○

Other _____

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HYGIENE & SANITATION

- [ ] Handwash sink stocked
  Soap, paper towels, and sanitizer
- [ ] Sanitizer buckets filled
  200 ppm chlorine or per manufacturer
- [ ] Cutting boards clean, color-coded
  Red = raw meat, green = salad, blue = fish, yellow = poultry
- [ ] Probe thermometer calibrated
  Ice-point method: 32 °F ± 2 °F
- [ ] Disposable gloves stocked
- [ ] Aprons and chef coats available
- [ ] Clean cloths and towels stocked

Other _____

KITCHEN SAFETY

- [ ] Hood suppression system armed
- [ ] Fire extinguisher accessible
- [ ] First aid kit stocked
  Per OSHA 29 CFR 1910.151
- [ ] Floor mats in place, no trip hazards
- [ ] Knife storage secured

Other _____

SIGN-OFF

Issues or notes for this service

Corrective actions needed

Kitchen opened by _____

Time completed _____

Notes

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