

Restaurant Closing Fire Safety Checklist

A quick manager check before the last trained and authorized staff leave the restaurant.

USE THIS AS A PRACTICAL VISUAL / MANAGEMENT CHECK

Closing checks are a last visual review, not a substitute for required inspection, testing, maintenance or cleaning.

BEFORE LEAVING

- ☐ Cooking and heat-producing equipment is shut down according to manufacturer and site procedures.
- ☐ Abnormal heat, burning odours, sparks, leaks or equipment faults are addressed through the required response process.
- ☐ Grease-laden waste, oily materials and combustible clutter are handled through designated storage/disposal arrangements.
- ☐ Required exit routes remain clear and required fire doors are not improperly held open.
- ☐ Battery charging areas are free of obvious damaged batteries, improvised charging or unsafe placement near combustibles.
- ☐ Outdoor cooking/heating equipment is shut down and secured according to site procedures where applicable.
- ☐ Known fire-protection system impairments are under the required impairment/fire-watch procedure.
- ☐ Deficiencies are documented, assigned and communicated for follow-up.