

Restaurant Opening Fire Safety Checklist

A quick manager check before staff and customers settle into normal operations.

USE THIS AS A PRACTICAL VISUAL / MANAGEMENT CHECK

Opening checks supplement - and do not replace - required inspection, testing, maintenance, cleaning or qualified service.

BEFORE OPENING / START OF SERVICE

- ☐ Required exits and exit routes are clear and doors are in the required operating condition.
- ☐ Portable extinguishers and the kitchen-suppression manual activation device are accessible.
- ☐ No unexpected alarm/life-safety system trouble or impairment is known or visible to staff.
- ☐ Cooking equipment and surrounding areas show no obvious damage, leaks, abnormal heat or electrical concerns.
- ☐ Hood filters/grease-removal devices are in place and housekeeping is acceptable.
- ☐ Combustible stock, packaging and cleaning materials are not creating hazards near cooking/heat sources.
- ☐ Patios/outdoor heaters and other seasonal equipment are checked according to site procedures where applicable.
- ☐ Any deficiency is reported, assigned and handled before service when required.