

Commercial Bakery Oven Safety Inspection Checklist

Site / Project	_____	Address	_____
Inspector name	_____	Company	_____
Date	_____	Time	_____

Documentation aid only. Adapt this resource to the site, manufacturer instructions, and applicable local requirements. It does not replace a competent person, professional judgment, legal advice, or a required statutory form.

Inspection checklist

Burn Protection & Thermal Hazards

☐	Are oven door interlocks functioning correctly, preventing conveyor movement when doors are open? Test each door interlock every shift.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are external oven surfaces insulated and below 140°F (60°C) in accessible areas? Use an infrared thermometer to verify.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are clear 'Burn Hazard' warning signs posted near all hot surfaces and oven doors?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are heat-resistant gloves, aprons, and face shields readily available and in good condition for employees working near the oven?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Is the oven's cooling system (if equipped) functioning correctly to prevent overheating?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are steam release valves (if applicable) functioning properly and venting steam safely away from personnel?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are emergency stop buttons easily accessible and functioning correctly? Test weekly.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Visually inspect for any signs of hot spots or discoloration on the oven exterior. Investigate any anomalies.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are all moving parts (e.g., conveyor chains, rollers) adequately guarded to prevent contact burns?	☐ Pass	☐ Fail	☐ N/A	Notes: _____

☐	Are lockout/tagout procedures in place and followed during maintenance and cleaning to prevent accidental start-up?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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Gas Pilot & Fuel System Safety

☐	Is the pilot light burning with a stable, blue flame? Check visually at the start of each shift.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Use a gas leak detector to check for gas leaks around all connections, valves, and burners. Perform weekly.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Is the gas supply pressure within the manufacturer's specified range? Check monthly with a manometer.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Inspect burner flame patterns for proper combustion (blue flame with no yellow tips).	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Is the combustion air supply unobstructed and adequate for proper burner operation?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Is the manual gas shutoff valve easily accessible and clearly labeled?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Test the flame failure device to ensure it shuts off the gas supply if the pilot light goes out. Test monthly.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Is the oven's ventilation system functioning correctly to remove combustion byproducts?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Inspect the gas pressure regulator for leaks, corrosion, or damage. Replace if necessary.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Verify the location and accessibility of the emergency gas shutoff switch/valve. Ensure all personnel know its location.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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Combustible Dust Control

☐	Are all surfaces (including ledges, ducts, and equipment) free from excessive flour dust accumulation? Clean daily.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Is a regular cleaning schedule in place to remove flour dust, and is it being followed?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Is a Class II, Division 2 (or better) vacuum cleaner used for dust removal? No sweeping!	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Are all potential ignition sources (e.g., open flames, sparks, hot surfaces) controlled in areas where flour dust is present?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
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☐	Is all electrical equipment in areas with flour dust rated for Class II, Division 2 environments?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Is the dust collection system (if equipped) functioning correctly and properly maintained?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are explosion venting systems (if equipped) unobstructed and properly sized for the oven enclosure?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are good housekeeping practices followed to minimize flour dust accumulation throughout the bakery?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Is the proofing area free from excessive flour dust accumulation? Proofing creates a lot of airborne flour.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Inspect ductwork for dust buildup and leaks. Clean and repair as needed.	☐ Pass	☐ Fail	☐ N/A	Notes: _____

Fire Suppression Systems

☐	Is the fire suppression system (e.g., CO2, dry chemical) inspected and maintained according to the manufacturer's recommendations? Check monthly.	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are fire suppression nozzles free from obstruction and properly aimed at potential fire hazards?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Is the manual actuation system for the fire suppression system easily accessible and clearly labeled?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are portable fire extinguishers of the appropriate type (Class ABC or BC) readily available near the oven?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are portable fire extinguishers inspected monthly and serviced annually by a qualified technician?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Is the fire alarm system functioning correctly and audible throughout the bakery?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	If a sprinkler system is present, are sprinkler heads free from obstruction and in good condition?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Are oven hoods and ductwork cleaned regularly to prevent grease and dust buildup, which can fuel a fire?	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Verify adequate water supply pressure for sprinkler systems (if applicable).	☐ Pass	☐ Fail	☐ N/A	Notes: _____
☐	Have employees been trained on the proper use of fire suppression systems and fire extinguishers?	☐ Pass	☐ Fail	☐ N/A	Notes: _____

Findings

#	Item	Location	Severity	Action required
1				
2				
3				
4				
5				
6				
7				
8				

Signature

Inspector signature _____

Name _____

Date _____