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OPEN

Kitchen Reopen Checklist

 Partstown

 Heritage
PARTS

Gas Main to Kitchen

- Check main gas line for leaks
- Measure gas pressure
- Ensure ANSUL™ system is on and operating
- Make sure supply valve is open

Electrical to Kitchen

- Check that breakers are clean and clear of water and rodents
- Make sure circuit breakers are in on position and not tripped

Ovens

- Verify utilities are in the "on" position
- Check gas flow for restrictions
- Inspect for gas leaks
- Check flue for restrictions
- Test doors for proper open and close
- Make sure pilots are lit (if applicable)
- Run standby operation and re-light operation

Conveyor Ovens

- Check power to all belts
- Verify that moving parts (belts, axial fans) are running smoothly
- Check flue for restrictions
- Measure temps, calibrate if necessary
- Confirm electrical display is operational

Combi Ovens

- Return utility connections, including water supply, to the "on" or "open" position
- Delime unit
- Verify steam and hot air flow
- Test all modes and combi functions, making sure steam and hot air work together
- Ensure door gasket seals are clean, tight and free of cracks

Ranges

- Verify that gas or electric is on
- Inspect for gas leaks
- Check flue for restrictions
- Make sure pilot is lit
- Run standby and re-light operations

Deep Fryers

- Verify that gas or electric is on
- Inspect for gas leaks
- Check flue for restrictions
- Make sure pilot is lit
- Run standby and re-light operations
- Boil out
- Verify temperatures once started
- Fill with fresh oil to proper level

Grills

- Verify that gas or electric is on
- Inspect for gas leaks
- Check that gas is flowing unrestricted
- Look for rust on surface and clean
- Make sure pilot is lit
- Run standby and re-light operations
- Check radiant positioning and flame distribution

Griddles

- Verify that gas or electric is on
- Inspect for gas leaks
- Check that gas is flowing unrestricted
- Look for rust on surface and clean
- Make sure pilot is lit
- Run standby and re-light operations
- Use thermometer to confirm grill is operating at proper temperature

Broilers

- Make sure gas is flowing unrestricted
- Clean any grease build up
- Verify cook shelf ease of movement
- Check flame distribution

Need help? Call your local food equipment service company! They're open and ready to answer your call to provide essential services like emergency repairs, equipment sanitizing and even supplying cleaning chemicals.

Steamers

- Verify that water and power supply are on
- Descale the boiler and generator, if needed
- Delime
- Clean cabinets
- Ensure gasket seal is clean, tight and free of cracks
- Test operation of steam generator

Kettles and Braising Pans

- Check power supply
- Check that gas is flowing unrestricted
- Sanitize unit
- Fill hydraulic fluid to proper levels
- Verify proper water levels in jackets
- Ensure steam jacket is in a vacuum (if applicable)
- Confirm temperatures

Hot Wells

- Clean and sanitize unit
- Check water levels before start up
- Confirm proper operation

Holding Cabinets

- Check power supply
- Verify lights and switches are operational
- Clean heater elements, thermostat and fans
- Ensure gasket seal is clean, tight and free of cracks
- Check operation of door hardware
- Clean fill pan (if applicable)

Toasters

- Check power supply
- Verify heat element works on both sides (if applicable)
- Test belt motor rotation for smooth operation
- Lubricate conveyors and bearings (if applicable)

Microwave/Rapid Cook Ovens

- Check power supply
- Clean oven cavity
- Make sure air filter is clean
- Check door tight seals
- Verify LED screen is operational

Food Prep

- Sanitize units
- Check for proper lubrication fluid level on any hydraulics

Hoods and Exhaust Fans

- Empty grease catch tray
- Check that baffle filters are clean
- Verify belts and bearings are functioning without squeaking
- Test make-up air operation

Walk-In Coolers/Reach-In

Refrigerators

- Perform standard PMs
- Verify fan operation
- Check coil cleanliness
- Ensure gasket seal is clean, tight and free of cracks
- Check door hardware operation and inside release mechanism
- Verify cooling temps

Ice Machines

- Check power supply
- Clean and disinfect
- Sanitize bin
- Replace filters
- Clean or replace air intake filter
- Run cycle operation

Beverage Dispensers

- Clean and disinfect

Coffee Brewers

- Delime, clean and disinfect

Beer Tap Lines

- Purge and clean

Warewashers

- Check power supply and water fill
- Run belt to sanitize
- Verify machine is reaching wash, rinse and final rinse temps

Technician Name _____ Date _____