

Opening & Closing Checklist Builder

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces opening and closing checklists for a food outlet — kitchen and front-of-house setup, hygiene, safety, cash and stock/indent — so every shift starts and ends right. Use it to standardise shift routines. For the full kitchen SOP use the Kitchen Operations SOP.

Purpose of this tool & output

Standardise opening and closing routines

How the output is used

Use the builder to standardise opening and closing routines.

Important cautions

Opening/closing checklists prevent the gas-safety, refrigeration, hygiene and cash slips that occur at shift edges. Include refrigeration temperature checks and gas-off at close. Adapt to your format and enforce sign-off.

Companion documents

- Commercial Kitchen Design & Layout
- Kitchen Operations SOP
- Kitchen Equipment Selection
- Kitchen Productivity & Throughput
- Prep & Mise-en-Place Planner
- Food Quality & Consistency System

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.