

Cooking Robot Compliance & Inspection Readiness Checklist

Practical steps to streamline certification, inspection, and long-term compliance.

Certification and inspection readiness determine how quickly your cooking robot moves from installation to approved operation. **This checklist distills the key actions that help operators, engineers, facility managers, and inspectors align on what matters most:** documented proof, safe integration, and reliable recordkeeping.

It's organized into five categories that mirror the structure of the Certifications and HACCP Guide:

1. Pre-planning and documentation — foundational requirements before purchase or installation
2. Certification and compliance evidence — marks, declarations, and safety documentation
3. Installation and field readiness — what to verify on site before inspection
4. Operational safety and maintenance — ensuring the system remains “as listed” after startup
5. Digital HACCP and recordkeeping — sustaining compliance through verifiable data

Each section includes concise, practical checkpoints drawn from recognized codes and standards. Use it as both a planning tool and a compliance log; before installation, during commissioning, and whenever systems, software, or layouts change.

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01 Pre- Planning and Documentation

- ☐ Before purchase or installation
 - Identify which authority will inspect your site (AHJ — health, fire, building).
- ☐ Confirm adopted code editions (IMC, IFC, NFPA, NEC, local electrical bylaws).
- ☐ Request from vendor:
 - Technical file or equivalent documentation package
 - Installation manual and wiring diagram
 - Declaration of Conformity (for CE/UKCA) or NRTL certificate (UL/ETL/CSA)
- ☐ Verify model and serial numbers appear consistently on all documents.
- ☐ Review space requirements, hood type, and fire-suppression compatibility.
- ☐ Schedule a pre-submittal meeting with your AHJ to confirm expectations.

02 Certification and Compliance Evidence

- ☐ At factory acceptance or delivery - Confirm the robot carries visible data and listing plates:
 - NSF/ANSI 4, 8, 51
 - sanitation and food-contact hygiene
 - UL 197 / CSA C22.2 No.109
 - commercial electric cooking appliances
 - UL 73 / UL 991 / IEC 60335-2-37
 - motors and control safety
 - ISO 10218-1/2 / ANSI-RIA R15.06
 - robotic system safety

- ☐ For EU/UK installs, verify CE or UKCA marks with valid technical file.
- ☐ Check all safety functions (interlocks, sensors, e-stops) appear in the risk-assessment summary.
- ☐ Ensure the manufacturer's declaration lists each integrated module (robot arm, controller, heater) as one system.

03 Installation and Field Readiness

- ☐ During site setup -Verify electrical supply matches nameplate voltage and load.
- ☐ Confirm dedicated disconnect switch within line-of-sight of the appliance.
- ☐ Review hood capture and suppression coverage under NFPA 96 / UL 300.
- ☐ Validate network drops, drains, and clearances per manufacturer's drawing.
- ☐ Ensure label visibility and airflow around enclosures (no modifications).
- ☐ Collect commissioning report including:
 - Firmware version
 - Serial number linkage
 - Functional safety test results

04 Operational Safety and Maintenance

- ☐ After commissioning -Implement Lockout/Tagout procedure compliant with OSHA 1910.147 / CSA Z460 / ISO 14118.
- ☐ Verify e-stop buttons meet ISO 13850 (color, placement, reset behavior).
- ☐ Train staff on safe entry to motion zones and restart protocols.

- ☐ Document periodic inspection of guards, sensors, and interlocks.
- ☐ Retain field-evaluation label (if applicable) and service records for insurer.
- ☐ Schedule annual re-validation of safety PLC logic per ISO 13849-1.

05 Digital HACCP and Recordkeeping

- ☐ Ongoing compliance and proof
Activate data logging for temperature, time, and operator ID.
- ☐ Align monitoring points with FDA Food Code 2022 §3-501 and ISO 22000.
- ☐ Store calibration certificates with serial-number reference.
- ☐ Maintain firmware change log and version history (per ISO 9001 / IEC 62443-4-2).
- ☐ Set retention policy: ≥ 2 years or as required by jurisdiction.
- ☐ Export logs before each health or insurance audit.

Pro-Tip

Treat certification and safety evidence as living documents. Updates to firmware, components, or layout should trigger re-verification — not re-design.

ABOUT US

RoboOp365 is a solutions provider and distributor of kitchen and service robotics.

We deliver Robby, a kitchen automation robot that takes on high-volume cooking tasks,

Our solutions help operators reduce labor strain, improve efficiency, and create more resilient operations.

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