# 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.





## **Cooking Robot Compliance & Inspection Readiness Checklist**

#### 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.

#### **O2 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



789	For EU/UK installs, verify CE or UKCA marks with valid technical file.
· Labore	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
	<ul> <li>During site setup -Verify electrical supply matches nameplate voltage and load.</li> </ul>
	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.
4	<ul> <li>Ensure label visibility and airflow around enclosures (no modifications).</li> </ul>
Brothe co.	<ul> <li>Collect commissioning report including:</li> <li>Firmware version</li> <li>Serial number linkage</li> <li>Functional safety test results</li> </ul>
	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.
	Source: Checklist- Certification and HACCP

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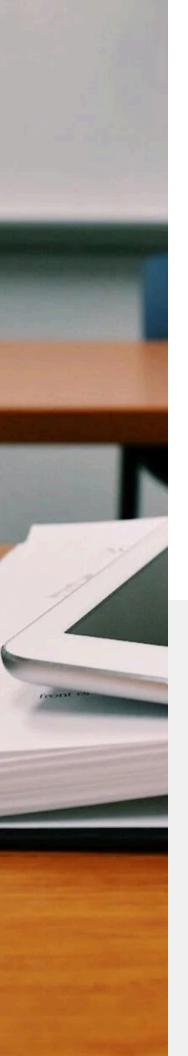
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<ul> <li>Document periodic inspection of guards, sensors, and interlocks.</li> </ul>
Retain field-evaluation label (if applicable) and service records for insurer.
Schedule annual re-validation of safety PLC logic per ISO 13849-1.
05 Digital HACCP and Recordkeeping
<ul> <li>Ongoing compliance and proof Activate data logging for temperature, time, and operator ID.</li> </ul>
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: $\geq 2$ 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.

#### **CONTACT US**

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