

Food processing facility cleaning: what we clean

Walk the support spaces with your production manager and tick each line.

Facility _____ Address _____
Walked by _____ Date _____

Your program, followed

- ☐ Hygiene zones marked for the crew
- ☐ Gowning, hairnet, glove and hand-washing steps followed
- ☐ Your color-coded tools, or matching ones kept for this site
- ☐ Only the chemicals your program allows in each area
- ☐ Line and food-contact equipment left to your sanitation team

Locker rooms and restrooms

- ☐ Benches and lockers wiped
- ☐ Sinks, toilets and showers cleaned
- ☐ Floors cleaned
- ☐ Hand soap, paper towels, hairnets and gloves refilled from your stock

Break rooms and trash areas

- ☐ Tables, counters and sinks cleaned
- ☐ Microwaves and refrigerator handles wiped
- ☐ Break room floor cleaned, trash out every visit
- ☐ Trash rooms and dumpster enclosures swept and hosed down

Offices, warehouse and dock

- ☐ Desks, phones and shared equipment in the front office
- ☐ Conference rooms and shipping desks
- ☐ Aisles and staging areas swept or scrubbed
- ☐ Pallet debris, cardboard and shrink wrap cleared
- ☐ Dock plates and door tracks swept
- ☐ Floor inside each roll-up door scrubbed

Around production

- ☐ Walls, doors and hand-wash sinks
- ☐ Walkways, stair rails and mezzanine floors
- ☐ Outside of equipment housings your team marks
- ☐ Flour or chaff dust off ledges and light fixtures in support rooms
- ☐ Work booked into sanitation windows

Tasting rooms and audit weeks

- ☐ Bars, tables and glassware shelves cleaned
- ☐ Display cases and entry glass cleaned
- ☐ Tasting room restrooms cleaned before opening
- ☐ Deeper visit the week before each audit date
- ☐ Extra visits through harvest and crush

Notes
