Food plant cleaning: what we clean

Walk the plant with your sanitation procedures and tick each area to include.

Plant _____ **Address** _____

Walked by _____ **Date** _____

Production areas

- ☐ Processing-room surfaces
- ☐ Food-contact surfaces, done to your SOPs
- ☐ Production lines and equipment
- ☐ Your products and sequence, never substitutes
- ☐ Work set inside the plant's sanitation windows
- ☐ Food-contact surfaces sanitized after runs

Floors and equipment exteriors

- ☐ Equipment exteriors on their own methods
- ☐ Wet production floors scrubbed
- ☐ Floors squeegeed and drains cleared before the next run
- ☐ Floor products kept apart from food-contact work

Storage and corridors

- ☐ Storage areas
- ☐ Cold storage
- ☐ Connecting corridors

Staff and support rooms

- ☐ Offices
- ☐ Breakrooms
- ☐ Locker rooms
- ☐ Restrooms
- ☐ Visits timed between shifts
- ☐ Kept on a schedule separate from production work

What to have ready

- ☐ Sanitation procedures for each production area
- ☐ Surfaces and equipment they cover
- ☐ Production schedule with its sanitation windows
- ☐ Waste-handling rules for production and storage
- ☐ Floor materials by area, corridors included
- ☐ Shift times for the staff rooms

Notes