Winery and brewery cleaning: what we clean

On the walkthrough, mark each guest area and production area on its own track.

Winery or brewery _____ **Address** _____

Walked by _____ **Date** _____

Tasting room or taproom, before opening

- ☐ Bar tops and shared counters
- ☐ Floors across the tasting area
- ☐ Entrance glass
- ☐ Guest restrooms cleaned and ready

Retail corner and club pickup

- ☐ Retail interior surfaces and floor
- ☐ Club pickup room on the guest-area list
- ☐ Offices and staff rooms on the same visits as guest areas

Events

- ☐ Pre-event pass: floors, counters and restrooms
- ☐ Post-event cleanup of the soil an evening leaves
- ☐ Porter during the event for restroom stock and spills
- ☐ Event space on its own schedule, separate from the tasting room

Bottling, cellar and production

- ☐ Bottling, filling and packaging floors
- ☐ Cellar and storage floors
- ☐ Production line equipment, using your products and sequence
- ☐ Food-contact surfaces you identify, to your sanitation procedures
- ☐ Schedule set around bottling or brewing days

Floors by material

- ☐ Natural stone tested in a small area before treatment
- ☐ Concrete in taprooms and halls scrubbed to lift soil
- ☐ Vinyl or VCT recoated, burnished or stripped and waxed
- ☐ Floor projects booked outside opening hours

Weekend and busy-day support

- ☐ Weekend porter for restrooms, counters and spills
- ☐ Visits timed ahead of busy weekend crowds
- ☐ Separate task lists for guest areas and production
- ☐ Guest areas never cleaned with production methods
- ☐ Production work and guest-area work quoted on separate lines

Notes