

Food plant cleaning: what we clean

Walk each zone with your sanitation lead and write the window and sequence beside it.

Plant _____ Address _____

Walked by _____ Date _____

Zones on the plan

- ☐ Raw receiving
- ☐ Processing rooms
- ☐ Packaging
- ☐ Storage
- ☐ Shipping docks
- ☐ Locker rooms, breakrooms, restrooms and offices

Production rooms

- ☐ Food-contact surfaces cleaned and sanitized per your plan
- ☐ Production lines on your plan's steps
- ☐ Equipment exteriors in their own sequence
- ☐ Higher surfaces first, floor last
- ☐ Each step finished before the next
- ☐ Products held for full label contact time

Handoff to production

- ☐ Shutdown window start and finish set by you
- ☐ Room walked with your sanitation lead
- ☐ Room handed back on time for restart
- ☐ Production calendar shared ahead of changeovers

Support side between shifts

- ☐ Locker rooms reset between shifts
- ☐ Restrooms cleaned and restocked
- ☐ Breakrooms cleaned
- ☐ Soap and paper products from us or your stock
- ☐ Front offices on regular workplace cleaning

Docks, floors and equipment

- ☐ Dock surfaces and staging areas
- ☐ Storage and corridor concrete scrubbed
- ☐ Suitable hard floors on floor care
- ☐ Selected machinery outside the food-contact zone

Notes
