Manufacturing plant cleaning: what we clean

Walk it with your production calendar in hand and mark each area's window.

Plant _____ **Address** _____

Walked by _____ **Date** _____

Shop floor and assembly

- [ ] Aisles swept and dust-mopped before scrubbing
- [ ] Concrete machine-scrubbed with a cleaner matched to the soil
- [ ] Safety striping and aisle markings left easy to read
- [ ] Entry mats and the zone inside dock doors given extra passes
- [ ] Benches, workstations and tool carts wiped once cleared at shift end
- [ ] Parts, fixtures and work in progress left where they sit
- [ ] Clean assembly rooms entered per your gowning steps

Machines and lines

- [ ] Machine exteriors, guarding and control panels after lockout
- [ ] Conveyor frames wiped down
- [ ] Food-contact surfaces cleaned and sanitized per your procedure
- [ ] Line handed back ready for your pre-operation inspection
- [ ] Allergen or product changeover booked as its own visit

Overhead surfaces

- [ ] Roof trusses and cable trays
- [ ] Ductwork and light fixtures
- [ ] Tops of racking and enclosures
- [ ] Floor below covered or kept working while the crew is up high

Shutdown-week jobs

- [ ] Underneath equipment
- [ ] Along conveyor bases
- [ ] Inside wash bays
- [ ] Around floor drains

Support rooms

- [ ] Locker rooms and showers
- [ ] Restroom dispensers and bins refilled
- [ ] Break room tables, microwaves and fridge doors before first break
- [ ] Front offices and conference rooms
- [ ] Quality labs given regular office care

Before the quote

- [ ] Number of production lines and the shift pattern
- [ ] Which lines need food-contact work
- [ ] How often high dusting is wanted
- [ ] Restricted zones, PPE rules and safety orientation
- [ ] Size of offices, locker rooms and break rooms

Notes