Cold storage rooms and docks: what we clean

On the walkthrough, mark each cold room and support space this schedule should cover.

Facility _____ **Address** _____

Walked by _____ **Date** _____

Room map

- ☐ Each cold room labeled with its temperature range
- ☐ Door-open hours listed per room
- ☐ Rooms with floor drains marked
- ☐ Rooms without drains set for low-water cleaning
- ☐ Safety rules for working inside noted
- ☐ Simple building map brought to the walk

Coolers and freezers

- ☐ Floors cleaned around product and racking
- ☐ Frost, spills and pallet debris cleared at door areas
- ☐ Surfaces wiped where buildup collects
- ☐ Each room given its own slot in the schedule
- ☐ Freezer floors done room by room, no full shutdown
- ☐ Coolers and freezers on separate days where access differs
- ☐ Refrigerated rooms worked in their quietest hours

Staging and dock

- ☐ Staging lanes swept and cleaned between shipments
- ☐ Path kept open for pallet jacks and forklifts
- ☐ Dock outside cooler doors swept and washed
- ☐ Worn staging lanes flagged for concrete scrubbing

Support rooms

- ☐ Offices on their own routine
- ☐ Restrooms cleaned
- ☐ Break areas next to the cold rooms cleaned
- ☐ Dock entries given extra attention for moisture and grit
- ☐ Locker room listed if on site

Processing-side work

- ☐ Food-contact surfaces cleaned by your site procedures
- ☐ Line equipment handled during the shutdowns you set
- ☐ Packing rooms on the map for the same calendar

Notes