

Produce processing plant: what we clean

Carry this sheet room by room with your sanitation lead and mark what our crew owns.

Facility _____ Address _____
Walked by _____ Date _____

Processing rooms

- ☐ Line stopped and released before any food-contact work
- ☐ Food-contact surfaces done in the sequence your procedures set
- ☐ Only products your facility approves on each surface
- ☐ Floor around the line finished in the same pass
- ☐ Wash lines and cold rooms named on the area map

Staging and dry storage

- ☐ Cartons, wrap and spilled product cleared between pick waves
- ☐ Staging floors kept in step with order volume
- ☐ Dry storage aisles swept on a lighter rotation
- ☐ Racking ends wiped without moving inventory

Handoff with your sanitation crew

- ☐ Line work your crew keeps, or hands to us, written down
- ☐ Areas finished before your crew starts listed
- ☐ Areas held until your crew is done listed
- ☐ How a room gets marked ready agreed
- ☐ Handoff updated when a new run or extra shift is added
- ☐ Equipment exteriors on our side of the split

Offices, restrooms and breakrooms

- ☐ Support rooms cleaned on a daily rhythm
- ☐ Restrooms cleaned and restocked
- ☐ Breakroom tables, counters and sinks wiped
- ☐ Offices handled on the regular routine

Timing and add-ons

- ☐ Processing-room work tied to runs, end of day or shutdowns
- ☐ Hours, surface types and access rules on file
- ☐ Coolers for finished product through cold storage cleaning
- ☐ Warehouse concrete through floor scrubbing
- ☐ Outbound docks swept and washed through dock cleaning
- ☐ Larger machines booked for shutdowns as equipment cleaning

Notes
