

Brewery Cleaning And Sanitation Checklist

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Pre-Operational Checks (Daily)

Essential checks performed before each brewing or packaging run.

Start Time of Checks

Enter time...

Temperature of Incoming Water (°C/°F)

Enter a number...



Sanitizer Solution Strength

- Within Range
- Low
- High

Equipment to be Verified

- Mash Tun
- Lauter Tun
- Brew Kettle
- Fermenter
- Packaging Line

Date of Check

Enter date...

Any Abnormal Observations (Brief)

Write something...

Fermentation Vessel Cleaning

Detailed cleaning procedures for all fermentation tanks and associated equipment.

Cleaning Date

Enter date...

Cleaning Start Time

Enter time...

Cleaning End Time

Enter time...

Cleaning Procedure Followed (Detailed Steps)

Write something...

Cleaning Solution Concentration (%)

Enter a number...

Areas Cleaned (Check all that apply)

- Interior Walls
- Exterior Walls
- Manways
- Vessel Bottom
- Access Ports
- Spray Balls/Nozzles

Notes/Observations During Cleaning (e.g., unusual residue, malfunction)

Write something...

Cleaner Signature

Brewing Equipment Sanitation

Sanitation of mash tuns, lauters, kettles, and other brewing apparatus.

Mash Tun Cleaning Procedure

Write something...

Mash Tun Temperature (Post-Cleaning)

Enter a number...

Lauter Tun Cleaning Procedure

Write something...

Lauter Tun Pressure (Post-Cleaning)

Enter a number...

Brew Kettle Cleaning Procedure

Write something...

Time of Kettle Cleaning

Enter time...

Sanitizer Used (Kettle)

- Star San
- Peracetic Acid
- Other

Photo of Kettle Post-Cleaning

 Upload File

Packaging Line Sanitation (Bottling/Canning/Kegging)

Thorough cleaning and sanitizing of bottling, canning, and kegging equipment and lines.

Bottle/Can Pressure (PSI)

Keg Fill Level (%)

Bottle/Can Conveyor Status

- Operational
- Paused
- Malfunctioning

Areas Sanitized (Check all that apply)

- Bottle Rinser
- Filler Heads
- Capper
- Labeler
- Date Coder
- Packaging Conveyor

Sanitation Notes/Observations

Write something...

Date of Sanitation

Enter date...

Time of Sanitation

Enter time...

Cellar and Cold Storage Cleaning

Maintaining cleanliness and hygiene of cellar spaces and cold storage areas.

Last Cleaning Date

Enter date...

Temperature (°C)

Enter a number...

Observations/Notes (e.g., mold, spills)

Write something...

Areas Cleaned (check all that apply)

- Walls
- Floor
- Shelving
- Drains
- Cooling Units

Cleaning Solution Concentration (%)

Enter a number...

Cleaning Personnel Signature

Floor & Drain Cleaning

Regular cleaning and maintenance of brewery floors and drains to prevent contamination.

Date of Cleaning

Start Time of Cleaning

Quantity of Cleaning Solution Used (Gallons)

Description of Cleaning Methods Used

Areas Cleaned (Check all that apply)

- Production Floor
- Cellar Floor
- Packaging Area
- Loading Dock

Any Unusual Conditions Noted (e.g., spills, debris)

Write something...

Drain Flow Rate (Gallons per Minute)

Enter a number...

Drain Condition

- Clear
- Slow
- Blocked

CIP (Clean-In-Place) System Checks

Verification of CIP system functionality and appropriate chemical concentrations.

Tank Pressure (PSI) - Beginning

Enter a number...

Tank Pressure (PSI) - End

Enter a number...

Temperature (CIP Solution) - Beginning (°C)

Enter a number...

Temperature (CIP Solution) - End (°C)

Enter a number...

Cleaning Solution Used

- Alkaline
- Acidic
- Sanitizer

Solution Concentration (%)

Enter a number...

CIP Cycle Duration (Minutes)

Enter time...

Pump Performance

- Optimal
- Adequate
- Suboptimal

Any Observations or Notes

Write something...

Hose & Line Inspection

Inspection for leaks, cracks, and proper connection of all hoses and lines.

Hose Pressure (PSI)

Enter a number...

Hose Condition

- Excellent
- Good
- Fair
- Poor - Replace Required

Line Condition

- Excellent
- Good
- Fair
- Poor - Replace/Repair Required

Description of any observed issues

Write something...

Leak Presence

- None
- Minor
- Significant

Leak Measurement (if present)

Enter a number...

Chemical Storage & Handling

Verification of proper chemical storage, labeling, and handling procedures.

SDS (Safety Data Sheet) Accessibility

Write something...

Quantity of Sodium Hypochlorite (Bleach)

Enter a number...

Chemical Storage Area Condition (Good/Fair/Poor)

Good

Fair

Poor

Last Chemical Inventory Date

Enter date...

Chemicals Stored Incorrectly (Select all that apply)

- Sodium Hydroxide
- Phosphoric Acid
- Sulfuric Acid
- Citric Acid
- None

Notes on Chemical Handling Concerns

Write something...

Pest Control Monitoring

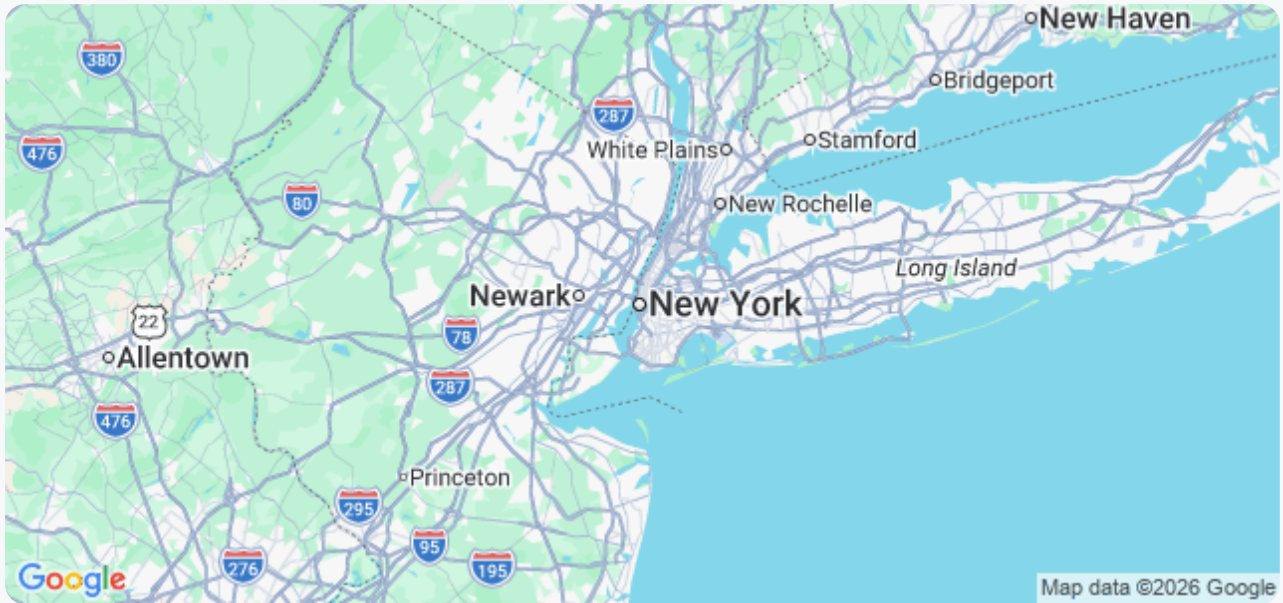
Inspection for signs of pests and verification of pest control measures.

Inspection Date

Enter date...

Area Inspected (e.g., Loading Dock, Grain Storage)

 [Set My Current Location](#)



Evidence of Pests Found?

- Rodents
- Insects
- Birds
- Other
- None

Description of Findings (if any)

Write something...

Number of Traps Checked

Enter a number...

Number of Traps with Catches

Enter a number...

Type of Pest Caught (if applicable)

- Mouse
- Rat
- Cockroach
- Fly
- Other

Corrective Actions Taken

Write something...

Pest Control Service Provider