ChecklistGuro

# Brewery Cleaning And Sanitation Checklist

## 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)**

Enter a number...

**Keg Fill Level (%)**

Enter a number...

**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**

Enter date...

**Start Time of Cleaning**

Enter time...

**Quantity of Cleaning Solution Used (Gallons)**

Enter a number...

**Description of Cleaning Methods Used**

Write something...

**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

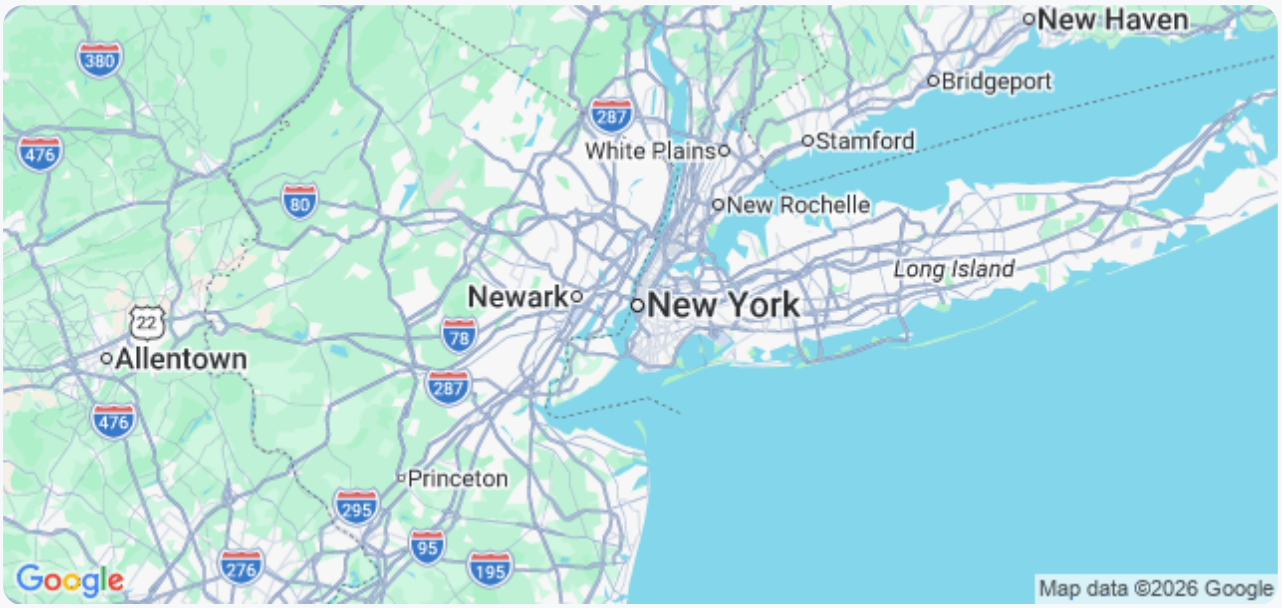
Inspection for signs of pests and verification of pest control measures.

**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**