

Brewery Cleaning Checklist Template

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Brewing Equipment

Check and clean all brewing vessels, tanks, and associated hardware.

Mash Tun Temperature (Degrees F)

Sparge Temperature (Degrees F)



Notes on Mash Performance

Write something...

Lauter Vorlauf Clarity

- ☐ Excellent
- ☐ Good
- ☐ Fair
- ☐ Poor

Last Calibration Date - Wort Pump

Enter date...

Wort Transfer Start Time

Enter time...

Photo of Wort Clarity

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Fermentation Vessels

Inspect and sanitize fermentation tanks, conical fermenters, and pressure vessels.

Temperature (Initial)

Temperature (Final)

Yeast Pitching Status

- ☐ Yeast Pitched
- ☐ No Yeast Pitched

Fermentation Start Date

Yeast Pitching Time

Observations/Notes

Keg Washing & Sanitation

Verify proper cleaning and sanitizing procedures for all kegs and associated equipment.

Keg Soak Time (Minutes)

Sanitizer Used

- ☐ Star San
- ☐ OxyClean
- ☐ Other - Specify

Notes on Keg Condition (Rust, Damage)

Date of Last Keg Cleaning

Sanitizer Concentration (ppm)

Rinse Cycle Completed?

- ☐ Yes
- ☐ No

Cellar & Cold Storage

Maintain cleanliness and temperature control in the cellar and cold storage areas.

Temperature (Cold Storage)

Enter a number...

Temperature (Cellar)

Enter a number...

Last Deep Clean Date

Enter date...

Notes on Temperature Fluctuations

Write something...

Pest Control Observations

- ☐ No Signs of Pests
- ☐ Minor Insect Activity
- ☐ Rodent Droppings
- ☐ Other (Specify in Long Text)

Lighting Condition

- ☐ Adequate
- ☐ Insufficient
- ☐ Damaged/Out

Photo of Storage Area

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Pumps & Piping

Inspect and clean pumps, valves, and all piping systems to prevent contamination.

Pump Inlet Pressure (PSI)

Enter a number...

Pump Outlet Pressure (PSI)

Enter a number...

Pump Noise Level (Normal/Excessive)

- ☐ Normal
- ☐ Excessive

Leakage Observed (Yes/No)

- ☐ Yes
- ☐ No

Description of Leakage (If Applicable)

Write something...

Last Pipe Cleaning Date

Enter date...

Pipe Temperature (Degrees F)

Enter a number...

Pipe Condition (Good/Fair/Poor)

☐ Good

☐ Fair

☐ Poor

Floor & Drains

Ensure floor surfaces are clean and free of debris; inspect and clean drains regularly.

Floor Temperature (°C)

Enter a number...

Drain Flow Rate (L/min)

Enter a number...

Floor Condition

- ☐ Clean
- ☐ Slightly Dirty
- ☐ Dirty
- ☐ Very Dirty

Drain Odor

- ☐ None
- ☐ Mild
- ☐ Strong
- ☐ Unpleasant

Last Drain Cleaning Date

Enter date...

Notes/Observations

Write something...

Bottling/Canning Line

Clean and sanitize all equipment related to bottling and canning processes.

Bottle/Can Fill Level (mm)

Enter a number...

Carbonation Pressure (PSI)

Enter a number...

Seam Integrity (Rating 1-5)

Enter a number...

Date Coding Correct?

☐ Yes

☐ No

Contaminants Observed?

☐ Dust

☐ Metal

☐ Glass

☐ Other

If 'Other' contaminant, please describe

Write something...

Last Line Cleaning Date

Enter date...

Taproom & Bar Area

Maintain a clean and sanitary taproom and bar area, including draft lines.

Draft Line Pressure (PSI)

Draft Line Cleaning Method

- ☐ Nitrogen Purge
- ☐ CO2 Purge
- ☐ Caustic Soak

Last Draft Line Cleaning Date

Time of Last Draft Line Cleaning

Notes on Cleanliness/Issues Found

Write something...

Areas Inspected (Check all that apply)

- ☐ Bar Top
- ☐ Seating Area
- ☐ Floor
- ☐ Behind Bar
- ☐ Draft System

Overall Cleanliness Rating

- ☐ Excellent
- ☐ Good
- ☐ Fair
- ☐ Poor

Waste Management

Properly dispose of spent grain, yeast, and other waste materials.

Spent Grain Weight (lbs)

Enter a number...

Yeast Sludge Volume (gallons)

Enter a number...

Last Spent Grain Disposal Date

Enter date...

Disposal Method Notes (e.g., Farm Name, Compost Facility)

Write something...

Disposal Route

- ☐ Farm Disposal
- ☐ Composting Facility
- ☐ Landfill

Waste Manifest Attached?

- ☐ Yes
- ☐ No

HACCP Compliance

Verify adherence to Hazard Analysis and Critical Control Points (HACCP) plan.

Last HACCP Plan Review Date

Enter date...

Temperature of Refrigerated Storage (Record Actual)

Enter a number...

pH Level of Cleaning Solution (Record Actual)

Enter a number...

Sanitizer Type Used

- ☐ Chlorine
- ☐ Peracetic Acid
- ☐ Quaternary Ammonium

Critical Control Point Monitoring Status

- ☐ Within Limits
- ☐ Out of Limits

Corrective Actions Taken (If Out of Limits)

Write something...

Time of Temperature/pH Recording

Supporting Documentation (e.g., Lab Results)

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