

# Brewery Cleaning Checklist Template

 Show only Checklist

Display Style  
Default 

## Brewing Equipment

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

**Mash Tun Temperature (Degrees F)**

Enter a number...

**Sparge Temperature (Degrees F)**

Enter a number...



### 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

 Upload File

# Fermentation Vessels

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

## Temperature (Initial)

Enter a number...

## Temperature (Final)

Enter a number...

## Yeast Pitching Status

Yeast Pitched

No Yeast Pitched

## Fermentation Start Date

Enter date...

## Yeast Pitching Time

Enter time...

## Observations/Notes

Write something...

# 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)

## Temperature (Cellar)

## Last Deep Clean Date

## Notes on Temperature Fluctuations


### 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

 Upload File

## 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)

 Upload File