



# Food Processing Line And Packaging Machinery Maintenance Checklist 2026

## Pre-Operational Inspection

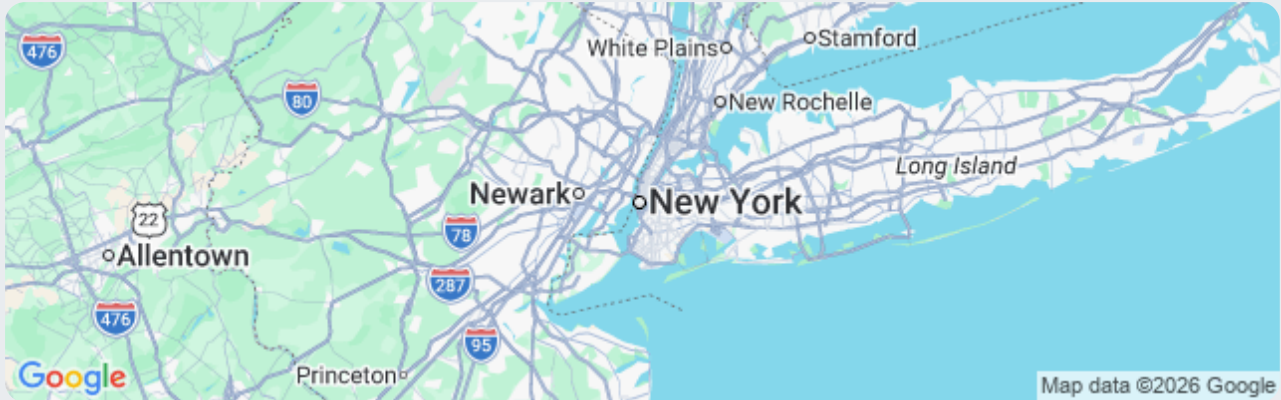
Visual checks of all machinery components before startup to ensure safety and basic functionality.

**Inspection Date**

**Inspection Time**

## Production Line ID/Area

 [Set My Current Location](#)



## Pre-Start Safety Check Components

- ☐ Emergency Stops Functional
- ☐ Guards and Shields in Place
- ☐ No Visible Loose Debris
- ☐ All Sensors Operational

## Machine Power Status

- ☐ Ready for Operation
- ☐ Maintenance Required
- ☐ Out of Service

## Observed Anomalies or Pre-Start Issues

Write something...

### Inspector Signature

## Sanitation and Hygiene Verification

Inspection of food-contact surfaces, cleaning residue, and compliance with food safety/HACCP standards.

### Inspection Date

### Sanitation Protocol Status

- ☐ Fully Sanitized
- ☐ Partial Cleaning Performed
- ☐ Re-cleaning Required

### Surfaces Inspected

- ☐ Food-Contact Surfaces
- ☐ Conveyor Belts
- ☐ Packaging Trays
- ☐ Nozzles and Injectors
- ☐ Structural Framework

### Residual Residue Detected

Write something...

### Cleaning Discrepancies or Issues Found

Write something...

### Upload Photo of Cleaned Area



Upload File

### Sanitation Supervisor Signature

## Conveyor and Belt System Maintenance

Checking belt tension, alignment, motor lubrication, and inspection for wear or debris buildup.

### Inspection Date

Enter date...

### Belt Tension Status

- ☐ Optimal
- ☐ Loose
- ☐ Too Tight

### Observed Issues

- ☐ Belt Misalignment
- ☐ Surface Wear/Tearing
- ☐ Debris Accumulation
- ☐ Roller/Idler Malfunction

### Measured Belt Tension (Newtons/lbs)

Enter a number...

### Maintenance Notes and Observations

Write something...

### Technician Signature

## Packaging and Sealing Equipment Check

Testing heat sealers, vacuum integrity, labeling accuracy, and mechanical components of the packaging unit.

### Sealer Temperature Status

- ☐ Optimal
- ☐ Too Low
- ☐ Too High
- ☐ Inconsistent

### Inspected Components

- ☐ Heat Sealing Bars
- ☐ Vacuum Pump
- ☐ Label Applicator
- ☐ Cutting Blades
- ☐ Pressure Rollers

### Seal Integrity Pressure (PSI)

Enter a number...

### Seal Quality Observations

Write something...

### Post-Check Photo Evidence

 Upload File

### Technician Verification

## Lubrication and Fluid Management

Verification of food-grade lubricant levels, checking for leaks in hydraulic or pneumatic lines, and oil quality.

### Lubricant Type Used

- ☐ Food-Grade Synthetic Oil
- ☐ Food-Grade Grease
- ☐ Mineral Oil
- ☐ Other

### Fluid Level (Liters/Units)

### Tasks Completed

- ☐ Refilled Reservoir
- ☐ Greased Bearings
- ☐ Inspected for Leaks
- ☐ Drained Old Fluid

### Observations or Leak Details

Write something...

### Next Lubrication Due Date

Enter date...

### Technician Authorization

## Electrical and Control System Inspection

Testing sensors, emergency stop buttons, PLC controls, wiring integrity, and control panel cleanliness.

### Inspection Date

Enter date...

### Emergency Stop Button Functionality

- ☐ Operational
- ☐ Faulty
- ☐ Needs Repair

### Control Panel Condition

- ☐ Clean and Intact
- ☐ Dust/Debris Present
- ☐ Corrosion Detected

### Voltage Reading (Main Supply)

Enter a number...

### Sensors Checked

- ☐ Proximity Sensors
- ☐ Photoelectric Sensors
- ☐ Temperature Sensors
- ☐ Pressure Sensors

### Electrical Fault Observations

Write something...

### Photo of Electrical Panel Condition

 Upload File

### Technician Signature

## Mechanical Drive and Motor Inspection

Checking gearboxes, bearings, drive belts, and motor temperatures for signs of overheating or friction.

### Inspection Date

### Motor Temperature Status

- ☐ Normal
- ☐ Overheating
- ☐ Critical

### Measured Motor Temperature (°C)

### Drive Component Inspection Items

- ☐ Drive Belt Tension
- ☐ Gearbox Oil Levels
- ☐ Bearing Lubrication
- ☐ Chain Tension/Wear

### Observations and Anomalies

Write something...

### Technician Signature

## Pneumatic and Hydraulic System Check

Inspection of air pressure levels, valves, cylinders, and hoses for leaks or pressure drops.

### Inspection Date

Enter date...

### Air Pressure Level Status

- ☐ Normal
- ☐ Low Pressure
- ☐ Critical/Low

### Measured PSI/Bar Reading

Enter a number...

### Observed Leak Locations

- ☐ Hydraulic Hoses
- ☐ Pneumatic Fittings
- ☐ Cylinders
- ☐ Valves
- ☐ Air Compressor Lines

### Leakage or Leak Description

Write something...

### Technician Signature

## Metal Detector and X-Ray Inspection Verification

Testing-critical food safety detection systems using test pieces to ensure detection sensitivity and accuracy.

### Inspection Date

Enter date...

### Test Piece Type Used

- ☐ Ferrous (Fe)
- ☐ Non-Ferrous (Non-Fe)
- ☐ Stainless Steel (SS)

### Detection Result

- ☐ Pass - All test pieces detected
- ☐ Fail - System failed to detect

### Sensitivity Setting (mm)

Enter a number...

### Discrepancies or Rejection Issues Noted

Write something...

### Calibration Certificate / Test Report

 Upload File

### Inspector Signature

# Post-Maintenance Documentation

Final verification of all repairs, logging of parts replaced, and updating the maintenance logbook for 2026 compliance.

## Completion Date

Enter date...

## Technician Name

Write something...

## Maintenance Summary & Findings

Write something...

## Parts Replaced

- ☐ Belts/Conveyors
- ☐ Bearings
- ☐ Lubricants
- ☐ Sensors/Electrical
- ☐ Seal/Gaskets

## Photos of Completed Work

 Upload File

Technician Signature

< Previous

> Next

✔ Finish

✎ Generate Sample Report