Winery and brewery cleaning: what we clean

On the property walk, mark the visitor rooms and production areas to cover.

Property _____ **Address** _____

Walked by _____ **Date** _____

Tasting room or taproom

- ☐ Door glass cleaned
- ☐ Counters wiped
- ☐ Floor around the tables cleaned
- ☐ Seating and display areas cleaned
- ☐ Trash and recycling from the day's pours removed
- ☐ Mats and the floor inside the entry given extra time

Tasting room floors

- ☐ Hard floors mopped on each visit
- ☐ Finish restored through periodic floor care
- ☐ Natural stone treated with methods suited to it

Restrooms and staff areas

- ☐ Guest restrooms cleaned
- ☐ Staff restrooms and break areas cleaned
- ☐ On-site offices on the recurring routine

Production areas, to your protocol

- ☐ Surfaces and equipment to clean named by your team
- ☐ Products listed by your facility
- ☐ Equipment operating state confirmed
- ☐ Order of cleaning set by you
- ☐ Equipment exteriors cleaned
- ☐ Food-contact surfaces and line equipment cleaned
- ☐ Kept on a separate routine from the tasting room
- ☐ Production visits timed away from visitors

Scheduling

- ☐ Taproom cleaned before opening
- ☐ Porter care in the busiest visitor hours, if wanted
- ☐ Event cleaning around tours and private tastings
- ☐ Busy production weeks shared ahead of time
- ☐ Updated production sequence and timing passed along

Notes