Winery and brewery cleaning: what we clean

Walk the tasting room and the cellar together and mark what each visit day covers.

Winery or brewery _____ **Address** _____

Walked by _____ **Date** _____

Tasting room

- ☐ Guest tables
- ☐ Retail area and display shelving
- ☐ Guest restrooms
- ☐ Public floors
- ☐ Visit set before opening on tasting days

Taproom

- ☐ Bar tops and tables
- ☐ Floor around the taps
- ☐ Taproom restrooms
- ☐ Porter on busy evenings to keep restrooms stocked
- ☐ Monday morning reset after a full weekend

Production and storage

- ☐ Production floors
- ☐ Packaging areas
- ☐ Cellars and storage spaces
- ☐ Surface clean on the outside of the equipment
- ☐ Food-contact surfaces sanitized to your products and sequence
- ☐ Shutdown steps followed before equipment work
- ☐ Visits placed around crush, bottling and brew days

Offices and staff rooms

- ☐ Winery offices
- ☐ Staff rooms
- ☐ Staff restrooms

Events and the seasons

- [ ] Release parties, private tastings and weddings: before, during, after
- [ ] Patio pressure washed ahead of a gathering
- [ ] Room ready for regular visitors the next morning
- [ ] Floor scrubbing and finish work in the slower months
- [ ] Carpet work while visitor numbers are low
- [ ] Quiet brewhouse days shared for facility cleaning

Notes