

Logo Here

PRP Record 40 Cleaning Verification

Cleaning Programme Verification

Cleaning Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Are all facilities and equipment designed to exclude any source of excessive or unusual contamination and to be easily cleaned?	
Are all areas covered by cleaning instructions and cleaning checklists completed?	
Are all personnel are trained in the specific cleaning requirements for their areas?	
When an item is cleaned is the cleaning checklist checked and signed off by the department manager?	
Is clean as you go philosophy briefed to all staff?	
Do all personnel keep their areas in a clean and tidy state?	
Are cleaning procedures revalidated after building or maintenance work, new product or equipment introduction?	
Is the cleaning of all critical plant and equipment verified?	
Are manual cleaning and records inspected, checked and signed off by supervisory staff?	
Monitoring Cleaning Effectiveness	
Is the cleaning of all critical plant and equipment verified?	
Are manual cleaning and records inspected, checked and signed off by supervisory staff?	
Does the Laboratory perform periodic microbiological surveys of equipment and the environment to ensure that the effective management of cleaning is carried out on site?	

Document Reference **PRP Record 40 Cleaning Verification**

Revision 1 5 November 2009

Owned by: Technical Manager

Authorised By: Managing Director

PRP Record 40 Cleaning Verification

Are all chemical agents from an approved supplier?	
Are all chemical agents Food Grade?	
Do all chemical agents have chemical data and safety sheets?	
Are all chemical agents suitable for food use?	
Do all chemical agents have instructions for the avoidance of use of chemicals with strong aromas in manufacturing and storage areas?	
Are all chemical agents identified?	
Are all chemical agents segregated and stored in secure areas?	
Are all chemical agents only used by trained personnel?	
Are all chemical agents fit for purpose, suitably labelled, secured in closed containers and used in accordance with manufacturers' instructions?	
Are facilities and equipment maintained in a condition which facilitates wet or dry cleaning?	
Is cleaning equipment of hygienic design and maintained in a condition which does not present a potential source of chemical, microbiological or physical contamination?	
Is all Cleaning equipment clearly identified and segregated?	