Agricultural buildings: what we clean

Carry this sheet through each building on the walkthrough and tick the areas you want on the plan.

Facility _____ **Address** _____

Walked by _____ **Date** _____

Greenhouse and indoor-farm floors

- ☐ Greenhouse aisles, cleaned while watering and plant handling pause
- ☐ Indoor-farm floor areas
- ☐ Nursery facility surfaces
- ☐ Potting media and plant trimmings gathered dry before wet work
- ☐ Standing water cleared around benches and wash stations

Packing sheds and storage

- ☐ Packing-room floors after the last run or between shifts
- ☐ Warehouse floors beside the packing area
- ☐ Products matched to your sanitation procedures
- ☐ Rooms with food-safety rules cleaned exactly to them
- ☐ Periodic scrubbing of packing-shed concrete
- ☐ Food-contact surfaces routed to the food manufacturing service

Equipment and outside areas

- ☐ Accessible equipment exteriors, per your operating procedures
- ☐ Exterior wipe-down between production runs
- ☐ Pressure washing for pads, yards and loading areas
- ☐ Drainage checked before any wash-down

Farm offices and crew rooms

- ☐ Farm offices on the routine schedule
- ☐ Restrooms used by seasonal crews
- ☐ Shared employee rooms and breakrooms
- ☐ Paper products, soap and liners restocked
- ☐ Restock from our supplies or your own stock

Garden-center retail

- ☐ Sales floors cleaned before customers arrive
- ☐ Nursery retail spaces outside opening hours

Seasonal plan

- ☐ Extra visits listed for harvest and packing peaks
- ☐ Lighter pattern agreed for the quiet months
- ☐ Busiest months noted for each building
- ☐ Crop handling, plant care and machine operation stay with your team

Notes