Dovient

Monthly, and before each audit

Maintenance and sanitation pre-audit walk

SQF / BRC / GMP audit checklist (maintenance & sanitation)

Site _____ Asset or area _____ Inspected by _____ Date _____

Item	Pass	Fail	N/A	Notes
Equipment condition				
No tape, wire or string used as a repair				
No flaking paint or rust over product zones				
Guards and covers in place, fasteners tight				
No leaks of oil or hydraulic fluid				
Temporary repairs logged with a fix date				
Lubricants and chemicals				
Food grade (H1) lubricant used where required				
Lubricants and chemicals labeled and stored apart				
Grease guns labeled food grade or non-food grade				
After maintenance				
Tools and parts removed from the area				
No loose metal, swarf or debris left				
Area cleaned and sanitized				
Hygiene clearance signed before restart				
Building and sanitation				
Floors, walls and ceilings intact and clean				
Drains clean and flowing				
Doors close fully, no gaps for pests				
Lights over product areas shielded				
Pest control devices in place and logged				
Instruments and records				
Thermometers and scales calibrated, in date				
Metal detector checks recorded each shift				
PMs done on schedule, none overdue				

Signature: _____ Run this checklist on a phone with Dovient Lite: dovient.com/lite