

Warehouse and Logistics Cleaning Checklist

A warehouse and logistics cleaning checklist is essential to maintain a clean and organised environment, ensuring efficiency, safety, and statutory compliance with regulations.

GENERAL AREAS	STORAGE AREAS	LOADING BAYS	STAFF WELFARE AREAS	TOILETS & SHOWERS
Machine scrub and dry the floors to remove dust and debris.	Clean shelving and remove old labelling.	Machine scrub and dry the floors to remove dust and debris.	Cleaning and sanitising chairs, tables, and countertops.	Clean and sanitise toilets, showers, sinks, and countertops.
Clean all surfaces, including safely bollards, racking and guard rails.	Periodically inspect and clean storage racks.	Inspect and clean loading bay equipment. Ensure the use of proper	Machine scrub and dry flooring	Refill soap dispensers and replenish toilet paper and paper
Full waste management process to disposal point	Remove damaged pallets to recycling bays.	signage for safety and compliance.	Clean and sanitise of kitchen area.	rowels. Periodic clean of ventilation grills.
Check for and repair any leaks or water damage.	Collecting expired or damaged goods and taking them to the appropriate disposal points.	Remove any debris around the loading area and taking it to the approved disposal point.	Clean and sanitise microwaves, vending machines, and fridges. Removal of all general and recyclable waste.	Check for and report any leaks. Check for and report any damage or
	Machine scrub and dry the floors to remove dust and debris.			Empty and clean bins and take waste to appropriate disposal point.

SAFETY, **WALKWAYS AND PERIODIC PEST CONTROL OFFICE SPACES COMPLIANCE. AND AISLES MAINTENANCE** Clean and disinfect desks, Implement pest control **DOCUMENTATION** chairs, and other measures, including Schedule deep furniture. regular inspections. Machine scrub and cleaning sessions for Inspect and clean safety equipment and harddry flooring. Dust and wipe down equipment such as fire Report any cracks or to-reach areas. electronics and office extinguishers and first openings that pests equipment. Ensure clear and safe aid kits. could use to enter. Schedule deep pathways for cleaning of toilets, Check emergency exits Properly dispose of Vacuum or clean flooring. personnel and changing rooms, and and ensure they are waste to avoid attracting showers. equipment. clear and accessible. Full waste management Schedule deep clean of Clean up any spills Inspect and clean safety process to disposal point. kitchen extraction signage. promptly. systems. Clean windows and other Keep records of glass surfaces. Inspect and clean Report any damage cleaning schedules and ventilation systems. to flooring or aisles. activities. High-level cleaning to Ensure compliance with Remove obstacles or racking, lighting, and health and safety clutter. infrastructure. regulations External building Report any defects cladding to be power requiring maintenance



Let's discuss how cleaning can help you achieve zero downtime.

or repairs.

washed.

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