

Food Processing Cleaning Equipment & Tool Condition / Storage Inspection Record

Use this record to check the condition, cleanliness, storage and availability of brushes, brooms, squeegees, buckets, hoses, foaming equipment and other cleaning tools used at the site.

Business / site	Area / hygiene zone	Inspection date	Inspector / reviewer
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Cleaning equipment and tool inspection

Tool / equipment ID	Assigned area / zone	Condition	Clean / dry	Storage location	Availability / quantity	Action / replacement / notes

Inspection summary

Items removed from service / quarantined	Replacement / cleaning / repair action	Completed / verified by / date
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Use the site zoning and storage rules where applicable

Victorian guidance expects adequate cleaning equipment to be available and cleaning equipment to be stored so it does not contaminate food. Record zone or colour assignments only where the site uses them; this form does not impose a universal colour-coding system.