

Post-Maintenance Cleaning & Food-Contact Release Record

Use this record after maintenance, repair, adjustment or installation work where tools, debris, lubricants, parts or disturbed surfaces could contaminate food or food-contact areas.

Business / site	Area / equipment	Maintenance date / work order	Maintenance completed by
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Post-maintenance hygiene and release checks

Inspection / release item	Yes	No	N/A	Observation / action reference
1. Maintenance work is complete and all tools, spare parts, fasteners, packaging and maintenance debris have been removed.	☐	☐	☐	
2. Temporary covers, barriers, rags and materials used during maintenance have been removed from the area.	☐	☐	☐	
3. Equipment surfaces are free from metal filings, dust, grease, lubricants or other maintenance residues that could contaminate food.	☐	☐	☐	
4. Food-contact parts and nearby surfaces affected by maintenance have been cleaned using the approved cleaning procedure.	☐	☐	☐	
5. Food-contact surfaces have been sanitised where required before food processing resumes.	☐	☐	☐	
6. Equipment guards, covers, seals and removable parts have been correctly reinstalled and the equipment is fit for cleaning and use.	☐	☐	☐	
7. Any damaged, cracked or hard-to-clean surface identified during maintenance has been repaired, isolated or escalated.	☐	☐	☐	
8. Required verification / inspection has been completed and any failed result has been corrected and rechecked.	☐	☐	☐	
9. The equipment / area has been authorised for return to food production.	☐	☐	☐	

Maintenance and release details

Maintenance / repair summary and contamination controls used	Cleaning / verification / release details
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Release only after the site controls are satisfied

Regular maintenance and cleaning are essential to keep equipment suitable for food processing. The site program determines the cleaning, sanitising, verification and authorisation needed before equipment returns to production.