

10 PLACES TO CLEAN

In Your Manufacturing Plant

Leverage hourly preventive maintenance to schedule cleaning for safety and efficiency

With manufacturing plants focused on employee health and reducing COVID-19 virus transmission, cleaning has become a strategic priority. In fact, workers who believe their employer provides a safe and healthy workplace are more likely to report to work during a pandemic.



Here are 10 places that should be included in your plant's cleaning checklist and how often they should be cleaned.



TOOLS & WORKSPACE SURFACES

Before and after each shift or rotation



MOVEABLE TRAYS & CONTAINERS

At least once per shift or between users



CONVEYOR BELTS

At least once in the morning and once in the afternoon



TRANSPORT VEHICLES

Before and after each use, clean all surfaces that can be touched by the body of an employee



FORKLIFTS

After each use



FLOORS & WALLS

Periodically where frequently touched, and mop hard surfaces once a day



OFFICES, DESKS & MEETING ROOMS

At the end of each meeting and the end of each day



GENERAL SURFACES & BATHROOMS

Clean door handles, faucets, sinks, and paper towel dispensers at least four times per day



CAFETERIA

Three or more times per shift, timed after all breaks and meals



VENDING MACHINES

Three or more times per shift, timed after all breaks and meals

Hippo CMMS makes sanitization schedules in a snap.

With our cloud-based enterprise asset management software, you can automatically generate work orders that prompt teams to complete cleaning tasks, making your workplace safer for employees. Learn more about how easy maintenance and work order scheduling can be.

REQUEST A FREE TRIAL

Sources

1. OSHA Fact Sheet

<https://www.osha.gov/Publications/OSHA-FS-3747.pdf>

2. Lear, Safe Work Playbook

<https://www.lear.com/Site/Company/Safe-Work-Playbook.aspx>