|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Room ID:** |  | | | | | | | | | | | | |
| **Type of Clean performed (circle)** | **Minor** | | **Major** | | | **Quarterly** | | | **Post-maintenance** | | | **Post-Shutdown / Annual** | |
| **Previous Use: (e.g. Batch/Process Number)** |  | | | | | | | | | | | | |
| **Equipment** | **Identify Equipment Used in Processing** | | | | **Does Equipment Require Cleaning?** | | | | | **Cleaned?** | | | |
| **Yes** | **No** | | **N/A** | **Yes** | | **No** | **N/A** | | **Yes** | **No** | | **N/A** |
| Biological Safety Cabinet (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Biological Safety Cabinet (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Incubator (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Incubator (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Incubator (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Incubator (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Centrifuge (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Centrifuge (ID #: ) |  |  | |  |  | |  |  | |  |  | |  |
| Refrigerator |  |  | |  |  | |  |  | |  |  | |  |
| Microscope |  |  | |  |  | |  |  | |  |  | |  |
| Other (Please list) |  |  | |  |  | |  |  | |  |  | |  |
|  |  |  | |  |  | |  |  | |  |  | |  |
|  |  |  | |  |  | |  |  | |  |  | |  |
| **Room Fittings & Fixtures** | | | | | | | | | | | | | |
| Door Handles |  |  | |  |  | |  |  | |  |  | |  |
| Surfaces |  |  | |  |  | |  |  | |  |  | |  |
| Floors |  |  | |  |  | |  |  | |  |  | |  |
| Other (Please list) |  |  | |  |  | |  |  | |  |  | |  |
|  |  |  | |  |  | |  |  | |  |  | |  |
|  |  |  | |  |  | |  |  | |  |  | |  |
| **Disinfectant used:** | | | | | **Batch No. & Expiry:** | | | | | | | | |
| **Operator Initial & Date:** | | | | | **Verifier Initial & Date:** | | | | | | | | |