

Sample Cleaning Procedure

Cleaning and disinfection should occur from the cleanest area to the dirtiest – from an ISO Class 5 cleanroom to the ISO Class 7 anteroom. Perform cleaning and disinfection from top to bottom of the space starting with ceilings, then walls, then equipment and furniture, then floors.

Perform daily cleaning cycle at the end of the compounding day. For ISO Class 5 cleanrooms, wipe workstation surfaces with the designated sanitizing agent at the beginning of each compounding day.

Throughout the disinfecting procedures, take care to thoroughly wet all surfaces with the cleaning and disinfectant solutions and allow for proper contact time and rinse steps per manufacturers' recommendations.

Daily Compound Start ISO 5 Cleanroom Cleaning Checklist

- Mix cleaning and disinfecting agents updating log
- Damp mop floors with deionized water (DI) and HEPA filter vacuum dry
- Disinfect ISO Class 5 workstations including compounders with designated agents

Daily Compound Finish ISO 5 Cleanroom Cleaning Checklist

- Mix cleaning and disinfecting agents updating log
- Empty waste receptacles and replace liners (daily or as often as needed)
- Remove hazardous-waste receptacles
- Remove biohazardous materials
- HEPA filter vacuum ceiling
- HEPA filter vacuum walls
- Clean sinks, countertops, cart tops, stool tops, and sharps containers
- Clean ISO Class 5 workstations including compounders with designated agents, noting any rotation of solutions
- Disinfect ISO Class 5 workstations including compounders with designated agents, noting any rotation of solutions
- Mop floors utilizing a figure 8 pattern to reduce leaving behind particles

Weekly ISO 5 Cleanroom Cleaning Checklist

- Mix cleaning and disinfecting agents updating log
- Empty waste receptacles and replace liners
- Remove hazardous-waste receptacles
- Remove biohazardous materials
- Clean windows, walls, and all other horizontal surfaces, including doors and side, front, and back of hoods, from top to bottom
- Clean sinks, countertops, cart tops, stool tops, and exterior of sharps containers
- Clean and sanitize any other non-compounding furniture such as carts, stools, and waste containers
- Empty, clean, and sanitize storage shelving and bins
- Clean ISO Class 5 workstations including compounders with designated agents, noting any rotation of solutions
- Disinfect ISO Class 5 workstations including compounders with designated agents, noting any rotation of solutions
- Mop floors utilizing a figure 8 pattern to reduce leaving behind particles
- Update cleaning log

Monthly ISO 5 Cleanroom Cleaning Checklist

- Mix cleaning and disinfecting agents including any recommended sporicide for the monthly cycle updating log
- Empty waste receptacles and replace liners
- Remove hazardous-waste receptacles
- Remove biohazardous materials
- Clean sinks, countertops, cart tops, stool tops, and exterior of sharps containers
- Empty, clean and sanitize storage shelving and bins
- Clean ceilings of all controlled environments
- Clean windows, walls, and all other horizontal surfaces, including doors and side, front, and back of hoods, from top to bottom
- Clean and sanitize any other non-compounding furniture such as carts, stools, and waste containers
- Clean and sanitize interior and exterior of refrigerators and incubators (not kept in controlled environments)
- Clean ISO Class 5 workstations (including compounders residing in the workstations)
- Disinfect ISO Class 5 workstations including compounders with designated agents, noting any rotation of solutions
- Mop floors utilizing a figure 8 pattern to reduce leaving behind particles

Questions?

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