

Food Processing Machinery Commissioning Checklist

Project/Location

Machine Name/ID

Manufacturer

Date of Commissioning

Commissioned by

1. Pre-Commissioning Checks

Description	Completed	Remarks
Physical inspection of machine and components	<input type="checkbox"/>	
Installation as per layout/drawing	<input type="checkbox"/>	
Utility connections verified (electrical, water, air, etc.)	<input type="checkbox"/>	
Safety guards and emergency stops in place	<input type="checkbox"/>	
Lubrication and coolant levels checked	<input type="checkbox"/>	
Cleanliness of surrounding area ensured	<input type="checkbox"/>	

2. Start-Up & Operational Checks

Description	Completed	Remarks
Machine powers up without faults	<input type="checkbox"/>	
Control panel functionality verified	<input type="checkbox"/>	
Check for abnormal noise/vibration	<input type="checkbox"/>	
Test run with/without load	<input type="checkbox"/>	
Product flow and process parameters checked	<input type="checkbox"/>	

3. Safety & Compliance

Description	Completed	Remarks
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Emergency stops and interlocks tested	<input type="checkbox"/>	
Safety signage and labeling present	<input type="checkbox"/>	
Guards and covers properly installed	<input type="checkbox"/>	
Operator training completed	<input type="checkbox"/>	

4. Documentation

Description	Completed	Remarks
Operation & maintenance manual received	<input type="checkbox"/>	
As-built drawings provided	<input type="checkbox"/>	
Supplier warranties and certificates collected	<input type="checkbox"/>	

Additional Notes