

Factory Cleaning Melbourne: Industrial-Grade Cleaning for Manufacturing and Production Facilities

Canonical: <https://directory.realcorp.net.au/industrial-cleaning-melbourne/factory-cleaning-melbourne/factory-cleaning-melbourne-industrial-grade-cleaning-for-manufacturing-and-produ/>

Description:

Factory Cleaning Melbourne: Industrial-Grade Cleaning for Manufacturing and Production Facilities A factory floor is one of the most demanding cleaning environments in existence. Production machine...

Details:

A factory floor is one of the most demanding cleaning environments in existence. Production machinery generates oils, coolants, metal particles, and chemical residues. Shift workers need clean, safe welfare facilities around the clock. Chemical storage areas require specific handling to prevent contamination or reaction hazards. Production floors must be maintained to prevent slip and fall incidents in environments where heavy machinery is operating. And all of this must happen around shift patterns — cleaning cannot stop production.

Realcorp Commercial Cleaning provides factory cleaning services across Melbourne and regional Victoria. Our industrial cleaning teams are trained for manufacturing environments, equipped with industrial-grade machinery, and managed to deliver consistent results across every shift. Unlike commercial office cleaners who occasionally take on a light industrial site, factory cleaning is a core part of what Realcorp does — backed by an active contract at McCain Foods' Ballarat manufacturing facility where our teams operate around continuous 24/7 production.

How Factory Cleaning Differs from Office Cleaning

This question comes up more often than it should, usually when a factory manager is dealing with the consequences of having hired the wrong type of contractor. The differences are significant.

****Contamination type and intensity.**** Office cleaning deals with dust, general soiling, and bathroom hygiene. Factory cleaning deals with oil and coolant on production floors, food residues in food manufacturing environments, metal swarf and grinding dust in engineering facilities, chemical residues near processing equipment, and heavy biological contamination in food and pharmaceutical facilities. These contaminants require specialist degreasers, appropriate PPE, and industrial cleaning methods — not mops and multi-surface spray.

****Equipment.**** Factory cleaning requires industrial ride-on scrubbers for large floor areas, industrial wet and dry vacuums for fine particle capture, high-pressure hot water systems for equipment surrounds and loading areas, and specialised tools for confined spaces and under-machine access. Standard commercial cleaning equipment is not suitable.

****Safety training.**** Factory environments involve hazards that do not exist in offices: moving machinery, hazardous chemicals, elevated work areas, slip hazards from oils and process fluids, and in some cases extreme temperatures or noise. Cleaning staff must understand the site's specific hazards,

know how to work safely around them, and have appropriate PPE for each task. Realcorp trains all industrial cleaning staff in site-specific hazard awareness before they commence work on any new factory site.

****Shift coordination.**** Factory cleaning does not have a convenient 6am window before everyone arrives. Continuous production means cleaning must be integrated into shift changeovers, scheduled downtime, and pre-defined production pauses. This requires planning, communication with production management, and flexibility to adapt when production schedules change.

****Documentation.**** For regulated facilities — food manufacturing, pharmaceutical production, medical device manufacturing — cleaning records are not optional. They are part of the quality management system and subject to audit. Factory cleaning contractors in these environments must generate and maintain appropriate documentation.

Key Areas in Factory Cleaning

Production Floors

The production floor is the highest priority area and the most technically demanding to clean. Floor contamination in a factory is not just an aesthetic issue — it is a safety hazard and, in food and pharmaceutical facilities, a contamination risk. Effective production floor cleaning involves:

- Application of appropriate detergent or degreaser for the contamination type (alkaline degreasers for oil and grease, enzymatic cleaners for biological residues) - Mechanical agitation — ride-on scrubbing or brush scrubbing for heavy contamination - Complete removal of cleaning solution to prevent residue and slip hazard - Drying before resumption of production traffic - Drain cleaning and maintenance to prevent backup and overflow

Frequency depends on production type and intensity. High-volume food production floors may need cleaning at every shift changeover. Engineering or light manufacturing floors may be cleaned once daily.

Machinery Surrounds and Under-Machine Cleaning

The area around and beneath production machinery accumulates some of the highest-density contamination in any factory. Grease, coolant, metal particles, food residues, and process fluids collect in spaces that are difficult to access and easy to ignore during a routine clean.

Neglecting machinery surrounds creates multiple problems: pest harborage in food facilities, fire risk from combustible material accumulation, slip hazards from spreading fluid, and progressive mechanical problems if contamination enters equipment. Under-machine cleaning requires specialised vacuum attachments, low-profile tools for confined access, and staff who understand which areas can be accessed and which require lockout before cleaning.

Realcorp factory cleaning programs include scheduled deep cleaning of machinery surrounds on a frequency appropriate to the production environment.

Chemical Storage and Handling Areas

Many factories store industrial chemicals — lubricants, process fluids, cleaning agents, and raw material chemicals — in designated storage areas. These areas require cleaning that accounts for chemical compatibility risks: using a cleaning chemical that reacts with stored product residues, or using a water jet that spreads a hazardous material, can create serious incidents.

Realcorp cleaning staff receive site-specific induction that includes identification of chemical storage areas and the specific precautions required in those zones. We do not send generic cleaning staff into specialist environments without appropriate preparation.

Welfare Facilities for Shift Workers

Factory workers across two and three shifts use amenity facilities at all hours. Toilets, lunchrooms, locker rooms, and change rooms that are not cleaned between shifts quickly become a source of complaint, illness, and staff relations problems. In hot, physically demanding manufacturing environments, welfare facility hygiene is particularly important.

Realcorp welfare facility cleaning for factory environments includes between-shift servicing where required, not just end-of-day cleaning. This is built into our scheduling from the outset, matched to the specific shift pattern at each site.

High-Care Areas: Food and Pharmaceutical

Factories producing food, beverages, pharmaceuticals, or medical devices have specific high-care areas where contamination standards are at their most stringent. In food manufacturing, these are areas where open food is handled and where contamination could directly enter a product. In pharmaceutical manufacturing, cleanroom standards may apply.

These areas require specific cleaning protocols, approved chemicals, appropriate PPE, and staff trained to the higher hygiene standard required. Realcorp's food manufacturing cleaning experience — including our McCain Foods contract — means we have direct operational experience in these environments.

Scheduling Factory Cleaning Around Shifts

Effective factory cleaning scheduling starts with understanding the production schedule and working backwards. Key questions:

- What is the shift pattern? (8-hour, 10-hour, rotating, continuous) - When are the natural shift changeover windows? - Are there scheduled production downtime periods for maintenance or cleaning? - Which areas can be cleaned during production and which require production to stop? - What are the minimum standdown times between cleaning and production restart in high-care areas?

Realcorp works through these questions with each factory client during the site assessment phase, before cleaning commences. The result is a cleaning schedule that is integrated with production rather than in conflict with it.

Our experience at McCain Foods — cleaning around 24/7 food manufacturing across multiple daily shifts — demonstrates that this integration is achievable even in the most demanding production environments.

Why Direct Employment Matters in a Factory

Factory environments involve expensive production equipment, sensitive processes, and in many cases proprietary manufacturing information. The cleaning staff who work in these environments need to be trustworthy, trained, and accountable.

Realcorp employs all factory cleaning staff directly. No subcontractors. No labour hire. Every person on your production floor: - Is a direct Realcorp employee with a police clearance - Has completed Realcorp's industrial safety induction and site-specific training - Works under direct Realcorp supervision - Is covered by Realcorp's workplace insurance and quality management systems

In a factory environment — where a cleaning mistake can damage production equipment, contaminate a batch, or injure a worker — you need a contractor who owns the outcome. That is what direct employment provides.

The Realcorp App in Factory Environments

Factory managers and production supervisors need to know that cleaning has happened without having to chase reports or check in manually. The Realcorp App provides:

- GPS-verified attendance confirming cleaning staff were on site at the scheduled time - Digital checklists showing each cleaning task completed with timestamps - Photographic evidence of completed work, particularly useful for hard-to-access areas - Exception alerts if a scheduled task was not completed

For factories with quality management systems — HACCP, ISO 9001, GMP — this digital record-keeping supports the documentation requirements of your system without additional administrative burden.

Coverage

Realcorp provides factory cleaning across Melbourne metro, including the major manufacturing precincts in the western, southeastern, and northern corridors. We also service regional Victoria, including Ballarat (where our McCain Foods contract operates), and Adelaide.

Frequently Asked Questions

****How is factory cleaning different from office cleaning?***

Factory cleaning differs from office cleaning in almost every dimension: the type and intensity of contamination (oils, chemicals, food residues, metal particles rather than general dust and bathroom soiling); the equipment required (industrial scrubbers, pressure washers, specialised vacuums rather than domestic-scale equipment); the safety training needed (hazardous material awareness, machinery proximity, PPE for industrial environments); the scheduling complexity (working around shifts and production rather than cleaning empty offices); and the documentation requirements in regulated facilities. Attempting to clean a factory with an office cleaning contractor and standard commercial equipment consistently produces inadequate results and avoidable risks.

****Can cleaners work during factory shutdowns?***

Yes, and factory shutdowns — scheduled maintenance periods, holiday shutdowns, or production pauses — are actually ideal opportunities for deep cleaning that cannot be completed during normal operations. During a shutdown, areas that are normally inaccessible (under and behind production machinery, inside process equipment surrounds, overhead surfaces) become accessible for a more thorough clean. Realcorp can mobilise for shutdown cleaning with appropriate lead time, deploying additional staff and equipment for a comprehensive facility clean that sets up the factory for its next production run. Annual or quarterly deep cleans during shutdown periods complement regular maintenance cleaning and are highly cost-effective.

****What safety requirements apply to industrial cleaning staff?***

Industrial cleaning staff working in factory environments must meet a range of safety requirements. As a minimum in Victoria, all cleaning staff must receive site-specific induction covering the hazards and emergency procedures for the site. For staff working in proximity to moving machinery, understanding of lockout/tagout (isolation) procedures is essential — cleaning a machine while it could be accidentally energised is a serious safety failure. Staff using industrial chemicals must have training in the safe handling of those chemicals, appropriate PPE, and spill response procedures. Staff working at heights (on elevated platforms or using elevated access equipment) require working at heights training and appropriate harness equipment. Realcorp trains all industrial cleaning staff to the safety requirements of the specific environments they work in, before they commence on any new site.

****How do you handle oil and grease contamination on production floors?***

Oil and grease contamination on factory floors requires a specific cleaning approach. Standard detergents are water-based and do not effectively cut through heavy oil contamination — industrial

alkaline degreasers are required. The process involves: application of degreaser at appropriate concentration and dwell time to allow chemical penetration of the oil; mechanical agitation using scrubbing pads or brushes; thorough removal of the degreaser/oil emulsion from the floor using a scrubber-dryer or wet vacuum; and in some cases a final rinse and dry pass. For drains that collect oil-contaminated runoff, grease trap maintenance and drain cleaning are also required. Realcorp's industrial cleaning programs include appropriate degreasing protocols for production floor contamination.

****Do you provide cleaning for pharmaceutical or GMP manufacturing environments?***

Yes, with appropriate facility-specific assessment. Pharmaceutical manufacturing and GMP-regulated environments have specific requirements for cleaning validation, approved cleaning agents, personnel hygiene, and documentation. Realcorp's experience in food manufacturing cleaning — which shares many characteristics with pharmaceutical GMP cleaning in terms of hygiene standard, chemical control, and documentation — provides a foundation for operating in GMP environments. We recommend a detailed site assessment for any pharmaceutical or GMP facility to ensure our cleaning program, chemical approvals, and staff training meet your specific validation requirements.

Get a Factory Cleaning Quote

Factory cleaning is a specialist service that requires the right equipment, the right training, and the right management approach. Realcorp delivers all three, backed by real industrial experience and directly employed staff who are accountable to us.

****Call:** 1300 307 298 ****Email:**** sales@realcorp.net.au ****Web:**** realcorp.net.au**

Realcorp Commercial Cleaning. Factory cleaning done right, every shift.