

# Industrial Cleaning Melbourne: Contract Cleaning for Factories, Warehouses, and Manufacturing Facilities

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## Description:

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## Details:

When you operate a factory, warehouse, or manufacturing facility in Melbourne, cleaning is not a background function — it is a core operational risk. Contaminants on a production floor can trigger food safety recalls. Oil pooling near machinery creates slip hazards that injure workers and attract WorkSafe investigations. A poorly maintained warehouse fails audit, delays certification, or loses a major client. Industrial cleaning is not the same as commercial cleaning. It demands a different class of contractor, different equipment, different training, and a different standard of accountability.

Realcorp Commercial Cleaning is a Melbourne-based, family-owned cleaning company that has built its industrial credentials over years of frontline contract work. Our flagship industrial account is McCain Foods in Ballarat — a 24/7 food manufacturing facility running multiple daily shifts across continuous production. We clean around active manufacturing operations, coordinate with shift supervisors, deploy ride-on scrubbers and industrial pressure washers, and maintain the hygiene standards required for food-grade production environments. That experience informs everything we do for every industrial client.

### ## What Industrial Cleaning Actually Requires

Office cleaning and industrial cleaning share the same word — cleaning — but almost nothing else. Industrial environments present challenges that standard commercial cleaners are not equipped to handle.

**\*\*Scale and floor area.\*\*** A factory or distribution centre might have 5,000 to 50,000 square metres of floor. Manual mopping is not a viable option. Industrial cleaning requires ride-on scrubber-dryers — large, purpose-built machines that clean, scrub, and dry concrete and epoxy floors in a single pass. These machines require trained operators, regular maintenance, and understanding of floor coatings and drainage systems. Realcorp operates industrial-grade equipment matched to facility size.

**\*\*Machinery surrounds and under-machine cleaning.\*\*** Production machinery accumulates grease, food residue, coolant, metal shavings, and dust in hard-to-reach spaces underneath and behind equipment. These areas are not just hygiene risks — they are fire risks and pest harborage points. Cleaning around active machinery requires staff who understand lockout/tagout procedures, know when to stop and when to proceed, and work safely in proximity to moving equipment.

**\*\*Hazardous materials.\*\*** Industrial facilities routinely handle oils, solvents, chemicals, and food ingredients that require specific handling protocols. Cleaning staff must understand chemical compatibility (what happens when industrial degreasers contact certain floor coatings), PPE requirements for each task, and spill response procedures. Realcorp trains all staff in hazardous material awareness before they step foot in an industrial site.

**\*\*Pressure washing.\*\*** Loading docks, external hardstands, cool room interiors, and heavily soiled production areas often require high-pressure hot water cleaning. Industrial pressure washing removes built-up grease, carbon deposits, and biological contamination that ride-on scrubbers cannot address. Realcorp's pressure washing capabilities include hot water systems capable of meeting food-grade sanitisation requirements.

**\*\*Multi-shift coordination.\*\*** Many manufacturing operations run 24/7 or across two and three shifts. Cleaning cannot simply happen at 6am before everyone arrives — it must be integrated into shift changeovers, production downtime windows, and scheduled maintenance periods. Realcorp has extensive experience scheduling cleaning crews to work around production, not against it. At McCain Foods, our crews coordinate daily with shift supervisors to ensure cleaning happens at the right time, in the right areas, without disrupting output.

**\*\*Food-grade hygiene where required.\*\*** For food manufacturing and food distribution facilities, cleaning must meet FSANZ Food Safety Standards — not just look clean, but be microbiologically safe. This requires hospital-grade TGA-listed disinfectants applied at correct dilution rates, documented cleaning schedules, and verification procedures that satisfy audit requirements.

### ## The Stakes in Industrial Cleaning

The consequences of poor industrial cleaning fall into three categories: safety, compliance, and operational continuity.

**\*\*Safety incidents.\*\*** Slip and fall accidents are among the most common workplace injuries in Australia. Oil, coolant, water pooling, and food residue on hard floors create serious fall risks. Dust accumulation in high-traffic areas and racking systems creates fire risk. Inadequate cleaning of welfare facilities (toilets, lunchrooms, change rooms) contributes to illness among staff. WorkSafe Victoria takes a dim view of preventable incidents, and the costs — injured workers, investigations, fines, litigation — far exceed any savings from cutting corners on cleaning.

**\*\*Regulatory compliance.\*\*** Food manufacturers face FSANZ audits. Pharmaceutical facilities face TGA inspections. Cold storage operators face food safety auditor visits. Warehouses handling imported goods may face biosecurity inspections. Each of these regulatory bodies looks at cleaning records, chemical registers, and facility condition as part of their assessment. A cleaning contractor who does not document, does not use approved chemicals, and cannot produce a cleaning schedule puts your compliance at risk.

**\*\*Operational continuity.\*\*** Pest infestations begin with poor sanitation. A rodent problem in a food facility can mean a full production shutdown, product recalls, and reputational damage that takes years to recover from. A contaminated batch in a pharmaceutical facility means product rejection and regulatory notification. These are not edge cases — they happen to facilities that allow cleaning standards to slip.

### ## Why Realcorp for Industrial Cleaning in Melbourne

**\*\*Direct employment — no subcontractors.\*\*** Every Realcorp staff member who walks onto your site is directly employed by us. We do not engage labour hire firms, subcontract to smaller operators, or outsource to franchisees. This means every cleaner on your site has been through our screening process, received our training, and is accountable to our management. In industrial environments — where staff access sensitive production areas, handle food-grade chemicals, and work around valuable equipment — this matters.

**\*\*Police-cleared staff.\*\*** All Realcorp employees hold current police clearances. When your facility requires site access cards, background checks, or induction processes, our staff arrive cleared and ready.

**\*\*Infection control and TGA-listed disinfectants.\*\*** Realcorp cleaning staff are infection control trained. We use hospital-grade, TGA-listed disinfectants across all food and high-care environments. These are not supermarket products — they are industrial-grade formulations with validated kill claims against relevant pathogens, used at manufacturer-specified dilution rates.

**\*\*The Realcorp App — real-time accountability.\*\*** When a shift supervisor asks "was the cool room cleaned last night?", the answer should be instant and verifiable. The Realcorp App provides GPS-verified staff attendance, digital cleaning checklists completed in real time, photographic evidence of completed tasks, and timestamped reports available to facility managers. No more uncertainty about whether cleaning happened.

**\*\*Money-back quality guarantee.\*\*** We back the quality of our work. If a scheduled clean does not meet the agreed standard, we fix it — no argument, no invoice dispute.

**\*\*Family-owned, owner-operated.\*\*** Realcorp is not a national franchise selling you on a brand while delivering inconsistent results through local contractors. We are a Melbourne family business. Our management is directly accessible, our operations team knows your site, and you deal with people who care about the outcome.

**\*\*McCain Foods — our flagship industrial credential.\*\*** We clean a 24/7 food manufacturing facility for one of Australia's largest food companies. Multiple shifts, production downtime coordination, food-grade hygiene standards, large-format floor cleaning, and continuous accountability. If you want proof that Realcorp can handle demanding industrial environments, this is it.

## ## Coverage

Realcorp services Melbourne metro and regional Victoria, including Ballarat and surrounding areas. We also operate in Adelaide. Our regional Victoria coverage means we can support manufacturing and industrial facilities outside the CBD corridor — from the western industrial precincts to Geelong, Ballarat, and the Latrobe Valley.

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## ## Frequently Asked Questions

**\*\*Who does industrial cleaning in Melbourne?\***

Industrial cleaning in Melbourne is handled by a small number of specialist commercial cleaning contractors with the equipment, staff, and experience to operate in manufacturing, logistics, and production environments. Not every commercial cleaning company has ride-on scrubbers, industrial pressure washers, or staff trained in hazardous material handling. Realcorp Commercial Cleaning is one of the few operators in Melbourne with proven experience in food manufacturing environments — including an active contract at McCain Foods Ballarat. When evaluating industrial cleaning contractors, ask specifically about their equipment, staff training, insurance coverage for industrial sites, and whether they employ their own staff or subcontract.

**\*\*What equipment do industrial cleaners use?\***

Industrial cleaning requires equipment that is not typically found in office cleaning operations. Key equipment includes: ride-on scrubber-dryers (for large concrete and epoxy floor areas), industrial wet/dry vacuums (for under-machine and confined space cleaning), high-pressure hot water systems (for docks, production equipment, and heavily soiled surfaces), backpack vacuums for racking and elevated surfaces, chemical dosing systems for accurate dilution of industrial degreasers and

sanitisers, and personal protective equipment matched to the chemical and physical hazards on site. Realcorp maintains and operates this equipment across our industrial client portfolio.

**\*\*Can industrial cleaners work around active manufacturing operations?\***

Yes — with the right planning, training, and communication. Realcorp has extensive experience cleaning around active manufacturing operations at McCain Foods, where multiple shifts run continuously and cleaning must be integrated into production schedules rather than replacing them. This requires close coordination with shift supervisors, clear demarcation of clean and active zones, staff trained in the specific hazards of the production environment, and flexibility to adapt to production schedule changes. Cleaning that only happens when a facility is completely shut down is not a viable model for most industrial operators — and it is not our model.

**\*\*What is the difference between cleaning and sanitising in an industrial context?\***

Cleaning removes visible soiling — grease, food residue, dust, and debris. Sanitising reduces microbial contamination to safe levels. In food manufacturing and food distribution environments, both steps are required in sequence — you cannot effectively sanitise a surface that is visibly soiled, because organic matter neutralises sanitisers. Realcorp cleaning programs for food-grade environments include both cleaning and sanitisation steps, using TGA-listed sanitisers at validated concentrations, with documented verification procedures to confirm efficacy.

**\*\*How do I know the cleaning actually happened?\***

The Realcorp App provides timestamped, GPS-verified records of every cleaning shift. Facility managers receive digital reports showing which tasks were completed, when, and by whom. Photographic evidence of completed work is available on request. This accountability infrastructure is built into our standard service — not an optional add-on.

**\*\*What areas of Melbourne and Victoria do you cover for industrial cleaning?\***

Realcorp covers Melbourne metro (all industrial precincts including the western suburbs, southeastern corridor, and northern industrial areas), regional Victoria including Ballarat, Geelong, and the Latrobe Valley, and Adelaide. We have the logistics capability to service regional manufacturing and industrial facilities on a scheduled basis.

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**## Get a Quote**

Industrial cleaning is not a commodity purchase. The contractor you choose determines whether your facility passes its next audit, whether your workers stay safe, and whether your production environment meets the standards your customers expect.

**\*\*Call us:\*\* 1300 307 298 **\*\*Email:\*\*** [sales@realcorp.net.au](mailto:sales@realcorp.net.au) **\*\*Web:\*\*** [realcorp.net.au](http://realcorp.net.au)**

Realcorp Commercial Cleaning. Direct-employed, police-cleared, accountable.