

Downloadable checklist — Water in food and beverage: microbiological control, batch evidence, CIP and audit readiness

Audience: Food & beverage QA/QC, plant managers, laboratories and auditors · Region: European Union / Spain / Global operations

Prepared for water microbiology, traceability and product selection conversations.

Checklist

- Classify water uses: ingredient, process, rinse/CIP, utilities and environmental support.
- Link each sampling point to a line, batch, shift or process event.
- Define when screening is sufficient and when enumeration is needed.
- Capture product lot, operator, review and CoA for each result.
- Document deviations, holds, rechecks and corrective actions.
- Review trends before audits and supplier or customer visits.

Recommended links

- Request technical recommendation
- View AquaVerify products
- Request AquaVerify Cloud demo

Suggested next step

Use this checklist to prepare a product, platform, distributor or OEM discussion with AquaVerify.

This document is technical orientation material. Method validation, accreditation, competent authority requirements and the quality system of each organization remain decisive.