# Standard Operating Procedure (SOP) Store Cleanliness and Merchandising Setup

This SOP details **store cleanliness and merchandising setup** procedures, encompassing daily cleaning routines, product arrangement strategies, display maintenance, and hygiene standards. The goal is to create an inviting shopping environment by ensuring the store is consistently clean, well-organized, and visually appealing to enhance customer experience and drive sales.

#### 1. Objectives

- · Maintain a clean and hygienic store environment.
- Ensure products are organized and shelves are fully stocked.
- · Create appealing and effective merchandising displays.
- Promote a positive customer experience to boost sales.

### 2. Scope

This SOP applies to all store team members responsible for cleaning, stocking, and arranging store merchandise and displays.

## 3. Daily Cleaning Procedures

- 1. Sweep and mop floors at opening, midday, and closing.
- 2. Dust shelves, product displays, and counters.
- 3. Clean and sanitize door handles, counters, and high-touch surfaces.
- 4. Empty trash bins and replace liners daily.
- 5. Clean restrooms and restock supplies (soap, paper towels, etc.).
- 6. Check fitting rooms (if applicable) and keep them tidy.
- 7. Wipe down windows and glass doors for smudge-free appearance.

## 4. Merchandising Setup Procedures

- 1. Restock shelves and ensure products face forward ("facingâ€).
- 2. Remove damaged or expired products from display immediately.
- 3. Rotate stock using First-In, First-Out (FIFO) method.
- 4. Arrange products by category and in accordance with planograms.
- 5. Ensure promotional items and featured displays are prominent.

# 5. Display Maintenance

- Check all displays for neatness and replenish as needed throughout the day.
- Ensure price tags and signage are clean, accurate, and visible.
- Remove clutter and keep aisles unobstructed.
- Update seasonal or promotional displays as per marketing schedule.

## 6. Hygiene Standards

- Employees must wash hands regularly and wear appropriate PPE (if required).
- Food and beverage should not be consumed in the store area unless in designated spaces.
- Report spills and accidents immediately for prompt cleaning.
- Follow safety procedures for handling cleaning chemicals.

# 7. Roles and Responsibilities

Role	Responsibility
Store Manager	Supervise overall cleanliness and merchandising; conduct inspections.

Staff Members	Execute cleaning routines and merchandising tasks as scheduled.
Cleaning Crew (if applicable)	Perform detailed cleaning as per schedule and needs.

#### 8. Documentation & Checklists

- Complete daily cleaning checklist after each task is performed.
- Use merchandising checklist to verify planogram compliance and product availability.
- Report any maintenance issues to the manager immediately.

# 9. Review and Continuous Improvement

- Store managers to review and update SOP quarterly.
- Solicit staff feedback to improve processes.
- Implement changes based on customer and staff suggestions where feasible.

#### 10. References

- · Store Cleaning Checklist
- Merchandising Planograms
- Health & Safety Guidelines