



Sanitary Operations

No.	Sub	Inspection Criteria	Yes	No
20		Is the facility kept clean and in good physical repair?		
	a	Are no roof leaks observable?		
	b	Are the floors clean and free from residue in the storage, brewhouse, fermenting, finishing, and packaging areas?		
	c	Are the floors free of standing water?		
	d	Are drains and trenches clean and without odors?		
	e	Are the areas where equipment contacts the floor clean and designed for cleanability?		
		Best Practice - Perform periodic audits: train employees to recognize issues and have a system for reporting and responding.		
21		Is cleaning of facilities and equipment conducted in such a manner as to avoid contamination of food products?		
	a	Are cleaners free from undesirable microbes?		
	b	Are procedures in place to measure cleaner concentrations?		
	c	Are procedures in place to ensure cleaners have been rinsed from equipment?		
		Best Practice - Verify cleaner concentration using test strips or titration and document.		
		Best Practice - Test pH of final rinse water if using acid or alkaline cleaners and document.		
		Best Practice - Any chemical that could come in contact with the product should be food grade.		
22		Are detergents, sanitizers, hazardous materials, and other supplies used in a safe and effective manner?		
	a	Has the vendor supplied a guarantee or certification, or have the chemicals been examined for contamination?		
	b	Are there SOPs for all cleaning procedures?		
	c	Are employees trained on chemical hygiene and the SOPs annually?		
	d	Are cleaning compounds used in production approved for food contact?		
	e	Are only the following toxic materials used or stored in the brewery:		
		those required to maintain clean and sanitary conditions		
		those necessary for use in plant testing procedures		
		those necessary for plant and equipment maintenance and operation		
		those necessary for use in plant operations		
		Best Practice - Use checklists for cleaning procedures: operators sign when completed.		
		Best Practice - Have the plant sanitarian audit chemicals stored in the brewery on a regular basis.		
		Best Practice - Have your chemical supplier conduct chemical hygiene training for all employees annually.		
23		Are detergents, sanitizers, and hazardous materials kept in original containers, stored separately from raw materials?		
	a	Are all chemicals in their original containers?		
	b	Do all containers have their original label?		
	c	Are chemicals stored in their own area away from raw materials?		
	d	Are all federal, state, and local government agency regulations being followed for use and storage?		
		Best Practice - Store chemicals in a separate area from ingredients or processing where access can be controlled.		
		Best Practice - Store acids and alkaline separately.		
		Best Practice - Store chemicals in containment skids.		
		Best Practice - Ensure chemicals stored in secondary containers have compliant labels.		
24		Are the processing areas maintained free of insects, rodents, and other pests?		
	a	Does the brewery have a pest control service?		
	b	Does the service provide names of pesticides, location of traps, bait stations, etc.?		
	c	Does the service inspect the facility monthly and provide a written or electronic report of activity?		
	d	Is the application of rodenticides and insecticides done in a manner so as to prevent contamination of the beer, beer contact surfaces, and packaging?		
	e	Are pets such as dogs and cats prohibited from production areas?		
		Best Practice - Use a reputable pest control service that can meet all these needs and review the program annually.		
25		Are insecticides and rodenticides used and stored so as to prevent contamination of food?		
	a	Does the pest control company provide documentation on pesticides used, when they were used, and where?		
	b	Are any pesticides stored on-site?		
	c	If pesticides are stored on-site, is access restricted?		
		Best Practice - Store and organize all pesticide documentation. Audit storage of any materials that are on-site.		
		Best Practice - Audit storage of all materials that are on-site annually.		
26		Are all the utensils and equipment cleaned and sanitized at intervals frequently enough to avoid contamination of food products?		
	a	adequate sanitization of utensils		
	b	adequate cleaning of vessels		
	c	adequate cleaning of filtration equipment		
	d	adequate cleaning of the bottle/can/keg fillers		

		Best Practice - Clean utensils as necessary to prevent introduction of microbes or allergens.		
		Best Practice - Brewhouse is cleaned at a minimum of once/week.		
		Best Practice - Fermenters are cleaned and sanitized every cycle.		
		Best Practice - Bright tanks should be cleaned and sanitized after each use: less frequent cleaning can be used if verified with in-house data.		
		Best Practice - Packaging equipment is cleaned after each use and sanitized before each run.		
		Best practice - Use clean-out-of-place baths of cleaner and sanitizer for removable parts: verify their chemical concentration daily.		
		Best Practice - Spray tank and hose couplers with sanitizer before connecting.		
27		Are single service articles stored, handled, dispensed, used, and disposed of in a manner that prevents contamination?		
	a	Are paper cups and towels stored in appropriate containers, and handled and disposed of so they do not contaminate beer or wort?		
28		Are utensils and portable equipment stored so as to protect them from splash, dust, and other contamination?		
	a	Are ladles, spoons, paddles, etc. stored so they are not contaminated from splashing during cleaning, malt dust, etc.?		
	b	Is portable cleaning equipment stored in a manner so it is not contaminated by waste water, waste materials, etc.?		