



Personnel

No.	Sub	Inspection Criteria	Yes	No
40		Are personnel with illness, sores, infections, etc. restricted from handling food products?		
	a	Is there an SOP that prevents contamination of the product by personnel with illnesses by requiring them not to work in brewing, fermenting, and packaging and anywhere else they could contaminate the product?		
	b	Does the SOP cover gastrointestinal and respiratory illnesses, open sores, boils, etc.?		
	c	Is the above also explained to visitors and contractors?		
		Best Practice - Have a written policy that is shared with employees, visitors, and contractors. See Master Brewers Association Good Brewing Practices Document .		
41		Do employees wear clean outer garments, use adequate hair restraints, and remove excess jewelry when handling food?		
	a	Does the brewery provide outer garments for employees working in critical areas (brewing, fermenting, and packaging)?		
	b	Are the garments laundered regularly?		
	c	Are clothes and personal belongings stored in an area other than production?		
	d	Is hair restrained by nets, caps, etc. in production areas?		
	e	Do employees use gloves when they come in contact with beer, e.g. coupling hoses, handling bottles and cans, adjusting filler during production?		
	f	Are clean garments worn and hair restraints used in areas where the ingredients, wort, beer, or open containers are exposed?		
	g	Packaging - Are piercings, bracelets, and watches prohibited?		
	h	Packaging - Are only plain rings, necklaces within a shirt, and glasses on a cord allowed?		
	i	Brewery - Are only plain rings, necklaces under a shirt, and sleeper-type earrings allowed? Others may be taped when in production areas.		
	j	Are shirt pockets sewn shut or kept free of items that could fall into the ingredients, wort, or beer?		
	k	Is contamination of the beer by perspiration, cosmetics, chemicals, and topical medicines prevented?		
		Best Practice - Have a written clothing and jewelry policy that is shared with employees, contractors, and visitors. See Master Brewers Association of the Americas Good Brewing Practices Document		
		Best Practice - Have a written policy that requires that appropriate hair and beard restraints are used in areas where beer, wort, or ingredients could become contaminated.		
42		Do employees thoroughly wash and sanitize their hands as necessary?		
	a	Are washing stations available in locker rooms for employees to wash their hands before starting work?		
	b	Are washing stations provided in convenient areas so employees can wash their hands during their shift or when returning to work?		
	c	Are sanitizing soap and proper drying materials provided?		
	d	Is hot water provided (98-110F)?		
		Best Practice - Install bathrooms in/by locker rooms. Install wash station in production areas close to entrances and require employees to wash their hands when returning.		
		Best Practice - Post signs above sinks regarding correct way to wash hands (see Center for Disease Control guidelines).		
		Best Practice - Post signs by exits reminding employees to wash their hands.		
		Best Practice - Have air driers and paper towels available for hand drying.		
43		Do employees refrain from eating, drinking, and smoking, and observe good food handling techniques in food handling areas?		
	a	Is eating prohibited in production areas?		
	b	Is drinking beverages prohibited in production areas?		
	c	Is chewing gum and tobacco products prohibited?		
	d	Is smoking restricted to designated areas away from production?		
		Best Practice - Develop a written policy on eating, drinking, smoking, and chewing in the brewery and enforce it.		
		Best Practice - Train employees annually on the policy.		