



Equipment and Utensils

No	Sub	Inspection Criteria	Yes	No
10		Are all brewery utensils and equipment constructed of adequately cleanable materials and suitable for their intended uses?		
	a	Are there no wooden or soft metal utensils?		
	b	Are connections between process vessels and utilities supplies well insulated and sealed with cleanable jacketing?		
		Best Practice - All process vessel construction uses appropriate stainless steel alloys (no plastic fermenters!)		
11		Is the equipment designed and used in a manner that precludes contamination with lubricants, contaminated water, metal fragments, etc.?		
	a	Are grease and oil seals in good condition?		
	b	Are wearable bushings or other metal-to-metal contact surfaces in good condition?		
	c	Are shutoff valves free from leaks?		
		Best Practice - Visually inspect oil seals on a regular basis.		
		Best Practice - Replace leaky hose bibbs to prevent mold growth.		
12		Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?		
	a	Is there a minimum of 18" between vessels, equipment, and walls?		
	b	Is there adequate clearance underneath process vessels to reach the floor and vessel underside with cleaning tools?		
	c	Are motors, solenoid valves, and other electrical components washdown rated?		
		Best Practice - Ensure that electrical power is safely installed to withstand overspray from cleaning of brewing equipment and vessels.		