



## Sanitary Facilities and Controls

| No | Sub | Inspection Criteria   | Yes | No |
|----|-----|---|-----|----|
| 13 |     | <b>Is the water supply adequate in quantity and quality for its intended use?</b>   |     |    |
|    | a   | Are there controls to eliminate or control sediment passthrough?  |     |    |
|    | b   | Is the water monitored daily for general quality?   |     |    |
|    |     | <b>Best Practice</b> - Have brewers taste and visually check incoming water daily.  |     |    |
|    | c   | Is the water monitored regularly for quality and consistency?   |     |    |
|    |     | <b>Best Practice</b> - Test the microstability of incoming water regularly and the mineral content semi-annually.   |     |    |
|    |     | <b>Best Practice</b> - Have on hand records that show "Proof of Potability." This should be available through your local municipality and/or tested annually. |     |    |
|    | d   | Is the water supply line free of connection points where ingress could occur?   |     |    |
|    | e   | Are there back-flow protection devices on all incoming water lines?   |     |    |
|    |     | <b>Best Practice</b> - Test backflow devices semi-annually.   |     |    |
|    | f   | If a process exists where water is in contact with beer or beer process surfaces, is the water adequately sanitary?   |     |    |
|    |     | <b>Best Practice</b> - Utilize sterile filtration or UV sterilization for these applications, including a regular stability testing program.                  |     |    |
| 14 |     | <b>Are the water temperatures and pressures maintained at suitable levels for intended use?</b>   |     |    |
|    | a   | Does the hot water tank have adequate temperature control?  |     |    |
|    | b   | Is the hot water supply pump adequately sized for the delivery of consistent pressure?  |     |    |
|    | c   | Is the incoming cold water line adequately sized for the delivery of consistent pressure?   |     |    |
|    |     | <b>Best Practice</b> - Install a pressure surge tank for consistent pressures, or stagger the usage times to maintain even pressure.                          |     |    |
| 15 |     | <b>Is the sewage disposal system adequate?</b>  |     |    |
|    | a   | If on a municipal sewer, are your local authorities aware of your maximum flow rates?   |     |    |
|    | b   | If on a private sewer or septic, is your system adequately supplied for your maximum flow?  |     |    |
| 16 |     | <b>Is the plumbing adequately sized, designed, installed, and maintained in a manner to prevent contamination?</b>  |     |    |
|    | a   | Are the drainage pipes sized large enough to quickly convey effluent out of the brewery?  |     |    |
|    | b   | Do all drain pipes have traps and clean-outs installed?   |     |    |
|    | c   | Is the floor drainage pitched in such a way to avoid standing water?  |     |    |
|    | d   | Are the floors kept clean on a regular basis?   |     |    |
|    | e   | Do the floor drains have baskets or filters to prevent larger particulates and objects from entering the effluent stream?                                     |     |    |
|    |     | <b>Best Practice</b> - Floors are washed down regularly during and at the end of a task.  |     |    |
|    | f   | Is there no chance for cross contamination between supply and waste streams?  |     |    |
| 17 |     | <b>Are adequate toilet rooms provided, equipped, and maintained clean and in good repair?</b>   |     |    |
|    | a   | Are the toilet rooms cleaned regularly on a schedule?   |     |    |
|    | b   | Is there adequate handwashing with sanitary soap available?   |     |    |
|    | c   | Is there adequate sanitary towel service or other suitable drying devices?  |     |    |
|    |     | <b>Best Practice</b> - Install a mixing valve to keep handwashing water at a set, comfortable temperature.  |     |    |
| 18 |     | <b>Are adequate handwashing and/or sanitizing facilities provided where appropriate?</b>  |     |    |
|    | a   | Are there handwashing sinks with sanitizing soap and paper towels available in close proximity to each work area?   |     |    |
|    |     | <b>Best practice</b> - Provide a hands-free handwashing sink near brewhouse, cellar, and packaging work areas.  |     |    |
|    | b   | Are employees made aware of the need to wash hands after each absence from a work area?   |     |    |
|    |     | <b>Best practice</b> - Hang signs in handwash areas directing employees of the need to wash hands before returning to work.                                   |     |    |
|    | c   | Is there adequate lighting in the handwashing areas?  |     |    |
| 19 |     | <b>Is all refuse properly stored and protected where necessary from insects, rodents, and other pests and disposed of in an adequate manner?</b>              |     |    |
|    | a   | Are all trash and recycle bins clearly marked with intended use?  |     |    |
|    |     | Do all trash cans have proper lids?   |     |    |
|    |     | <b>Best practice</b> - Color code bins to avoid confusion of use.   |     |    |
|    | b   | Are all trash and recycle bins emptied on a regular basis?  |     |    |
|    |     | <b>Best practice</b> - Bins should be emptied (and washed if necessary) after each shift, or if strong odors are present.                                     |     |    |
|    | c   | Are all refuse bins stored away from raw materials?   |     |    |