



Plant and Grounds

No.	Sub	Inspection Criteria	Yes	No
1		Are premises free from harborage and breeding places for rodents, insects, etc.?		
	a	Are no equipment or supplies stored permanently around the outside of the perimeter?		
	b	Are the grounds free of litter?		
	c	Is any equipment outside placed at least 18" from the building?		
	d	Are weeds and shrubs at least 18" from the building?		
		Best Practice - Install an 18" rock border around the perimeter of buildings.		
2		Is adequate drainage provided to avoid contamination of the facilities and products?		
	a	Does water drain away from the building so it does not enter during heavy rainfall and contaminate ingredients or beer?		
	b	Does the drainage inside the building prevent pooling of water or waste?		
	c	Is the sewer system adequate to handle the volume of waste water and storm water?		
		Best Practice - Perform an annual self audit of drainage inside and outside the building.		
3		Is sufficient space provided for placement of equipment, storage of materials, and for production operations?		
	a	Is there a minimum of 18" between equipment inside the building and the walls?		
	b	Is there adequate room for storing production materials?		
	c	Is there adequate dry storage?		
	d	Is there adequate refrigerated storage for temperature-sensitive materials?		
		Best Practice - Perform an annual self audit of space utilization.		
4		Are floors, walls, and ceilings constructed of easily cleanable materials and kept in good repair?		
	a	Is the floor cleanable, free of cracks, and with an intact surface?		
	b	Is the roof free of leaks in the production areas?		
	c	Is the ceiling intact and not peeling or disintegrating?		
	d	Are the walls and ceilings free of surface mold?		
	e	Are the walls and ceiling capable of being easily cleaned?		
		Best practice - Use FRP or PVC panels for walls and ceilings.		
		Best practice - Pave floors with ceramic tile, firebrick, or surface with epoxy.		
5		Are food contact surfaces protected from contamination from overhead pipes?		
	a	Is the ceiling above the critical areas free from pipes that could drip their contents or condensate into the wort, beer, or ingredients?		
		Best Practice - Re-route pipes that are above storage or process areas where they are likely to contaminate beer or wort.		
6		Are the food processing areas separated from operations that may cause contamination?		
	a	Are production of areas separated for waste water disposal, returned kegs, etc.?		
	b	Are separation controls in use for time, location, partition, enclosed systems, air flow, etc.?		
		Best Practice - Assess the risk of contamination in all production areas.		
7		Is the in-process or finished beer protected against contamination from light bulb breakage or other glass?		
	a	Are all the light fixture bulbs covered in the brewing, fermenting, and packaging areas?		
		Best Practice - Perform an annual self audit of light bulbs in production and storage areas.		
8		Is the air quality and ventilation adequate to prevent contamination by dust and other airborne substances?		
	a	Does the malt mill have a functioning dust control system?		
	b	Is beer returned in kegs discharged in an area separated from the brewhouse, fermentation, and packaging areas?		
9		Are the doors, windows, and other openings protected to prevent entry of insects, rodents, and other pests?		
	a	Are all doors and windows intact and in good working order?		
	b	Are there screens on all windows and doors, including overhead doors?		
	c	Do all exterior doors (including dock doors) make a light-tight fit to prevent the entry of pests?		
		Best Practice - Install fast-acting screen doors to outside areas that need frequent access.		
		Best Practice - Install strip-vinyl curtain to discourage access by pests when frequent access to outside is required.		