

BREWERY SAFETY INSPECTION CHECKLIST

GENERAL INFORMATION

Name: _____

Date: _____

Location: _____

Facility Safety

Yes No — Walkways and brewing areas are free from slips, spills, and obstructions

Yes No — Floors have appropriate non-slip coatings and are well maintained

Yes No — Lighting is adequate in all work zones

Yes No — Emergency exits are clearly marked and unobstructed

Chemical Handling & Storage

Yes No — Cleaning chemicals are labeled and stored in approved containers

Yes No — SDS documentation is available and up to date

Yes No — Staff use proper PPE when handling caustics and sanitizers

Yes No — Chemical storage areas are ventilated and secured

Brewing Equipment Safety

Yes No — Mash tuns, kettles, and fermenters are structurally sound

Yes No — Steam lines and valves show no signs of leaks or damage

Yes No — Pumps, hoses, and transfer lines are in good condition

Yes No — Pressure gauges and safety valves function correctly

CO₂ & Gas Safety

- Yes No — CO₂ tanks are secured and stored upright
- Yes No — CO₂ monitoring sensors are installed and calibrated
- Yes No — Ventilation is adequate in areas with CO₂ exposure risk
- Yes No — No detectable gas leaks around tank connections

Electrical & Fire Safety

- Yes No — Electrical panels are accessible and clearly labeled
- Yes No — Cords and outlets are free from wear or damage
- Yes No — Fire extinguishers are inspected and accessible
- Yes No — Brewery heating elements and boilers meet safety standards

Hot Work & Thermal Hazards

- Yes No — Insulation is intact on hot pipes and tanks
- Yes No — Workers use heat-resistant PPE when required
- Yes No — Burn hazards are clearly identified and mitigated
- Yes No — Brew kettle boil-overs are prevented with proper controls

Cleaning, Sanitization & Waste

- Yes No — CIP systems operate effectively and safely
- Yes No — Spent grain disposal is managed properly
- Yes No — Wastewater drains are unobstructed and compliant
- Yes No — All cleaning procedures follow brewery sanitation protocol

Kegging & Packaging Safety

- Yes No — Keg filling equipment is maintained and leak-free
- Yes No — Bottling/canning lines are guarded and functioning
- Yes No — Operators follow safe lifting practices for full kegs
- Yes No — CO₂ purging and pressurization steps follow safety standards

FINAL NOTES

Inspector Comments:

Inspector Name: _____

Inspector Email: _____

Inspection Date: _____

I confirm this inspection was completed accurately