

WINERY & VINEYARD INSPECTION CHECKLIST

GENERAL INFORMATION

Name: _____

Date: _____

Location: _____

Vineyard Health & Maintenance

- Yes No — Vines are free from pests and disease symptoms
- Yes No — Irrigation systems are functional and leak-free
- Yes No — Trellis structures and wires are secure and intact
- Yes No — Soil erosion controls are effective and maintained

Production & Fermentation Area

- Yes No — Tanks and fermentation vessels are sanitized
- Yes No — Temperature control systems are operating correctly
- Yes No — Hoses and pumps are clean and stored properly
- Yes No — Floor drains are clear and free of debris

Storage & Barrel Room

- Yes No — Humidity and temperature levels are within range
- Yes No — Barrels and racks are stable and properly stacked

Yes No — Lighting is adequate and fixtures are protected

Yes No — Inventory records match physical stock levels

Safety & Compliance

Yes No — PPE is available and used by all staff

Yes No — Chemical storage is labeled and secured

Yes No — Fire extinguishers are charged and accessible

Yes No — Emergency exits are clear and well-marked

FINAL NOTES

Inspector Comments:

Inspector Name: _____

Inspector Email: _____

Inspection Date: _____

I confirm this inspection was completed accurately