

Brewery Equipment Sanitation And Safety Inspection Checklist

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Fermentation Vessels

Inspect all fermenters, conical fermenters, and unitanks for cleanliness, proper seals, and structural integrity.

Fermenter Temperature (Celsius)

Pressure (PSI)



Vessel Cleanliness

- Excellent
- Good
- Fair
- Poor

Sanitizer Residual

- Within Range
- High
- Low

Any unusual observations?

Write something...

Last Cleaned Date

Enter date...

Brew Kettle & Associated Piping

Check kettle for corrosion, scale buildup, and proper functioning of heating elements. Inspect associated piping for leaks and insulation integrity.

Kettle Scale Thickness (mm)

Enter a number...

Describe any kettle corrosion observed

Write something...

Heating Element Condition

- Excellent
- Good
- Fair
- Poor

Temperature Gauge Accuracy (+/- °C)

Enter a number...

Piping Leaks?

- None
- Minor Drip
- Significant Leak

Insulation Condition

- Intact
- Damaged
- Missing

Last Insulation Repair Date

Enter date...

Filtration System

Examine filters and membranes for damage, proper flow rates, and effectiveness. Check for leaks and proper backwashing procedures.

Filter Pressure (PSI)

Flow Rate (GPM)

Filter Media Condition

- Excellent
- Good
- Fair
- Poor

Backwash Procedure Followed?

- Yes
- No

Last Filter Media Replacement Date

Notes/Observations

Filter Photo (Optional)

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Bright Tank & Carbonation System

Inspect the bright tank for cleanliness, leaks, and proper carbonation levels. Check CO2 regulators and lines for safety.

Tank Pressure (PSI)

Carbonation Level (Volume % CO2)

Enter a number...

Tank Cleanliness

- Excellent
- Good
- Fair
- Poor

CO2 Regulator Condition

- Good
- Fair
- Needs Replacement

Observations/Comments

Write something...

Last CIP Date

Enter date...

Bottling/Canning Line

Assess bottling/canning equipment for cleanliness, proper alignment, and safety guarding. Check for leaks and sanitation protocols.

Line Speed (cans/min)

Fill Volume Accuracy (mL)

Bottle/Can Defects Observed

- Cracks
- Dents
- Leaks
- Misalignment
- Labeling Errors
- None

Date Codes Printing Correctly?

- Yes
- No
- N/A

Attach Photo of Line Operation (if issues found)

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Time of Inspection

Enter time...

Keg Washing & Sanitation

Evaluate keg washing equipment for effectiveness and adherence to sanitation procedures. Inspect for rust and damage.

Keg Temperature (Incoming)

Enter a number...

Wash Cycle Time (minutes)

Enter a number...

Rinse Cycle Time (minutes)

Enter a number...

Sanitizer Used

- Peracetic Acid
- Star San
- Other - Specify

Sanitizer Concentration (ppm)

- Low
- Medium
- High

Areas Visually Inspected

- Exterior
- Interior
- Tap Connections
- Lid Sealing

Comments/Observations

Write something...

Sanitization Record Date

Enter date...

CIP (Clean-in-Place) System

Verify CIP system operation, chemical concentrations, and contact times. Check for proper rinsing and documentation.

Tank 1 Temperature (°C)

Tank 1 Pressure (PSI)

Caustic Concentration (%)

Acid Concentration (%)

Start Time of CIP Cycle

End Time of CIP Cycle

Enter time...

CIP Cycle Type

- Standard
- Heavy Duty
- Sanitary Specific

Notes/Observations

Write something...

Pumps & Valves

Check all pumps and valves for leaks, proper operation, and lubrication. Inspect seals and bearings.

Pump 1: Pressure (PSI)

Enter a number...

Valve A: Temperature (°F)

Enter a number...

Pump 2: Lubrication Condition

- Excellent
- Good
- Fair
- Poor

Valve B: Operational Status

- Open
- Closed
- Partially Open
- Stuck/Malfunctioning

Notes on Pump & Valve Condition

Write something...

Last Maintenance Date

Enter date...

Safety Equipment

Confirm availability and proper function of safety equipment, including eye wash stations, fire extinguishers, and emergency shut-off switches.

Fire Extinguisher Inspection Date

Last Eye Wash Station Flush Date

Emergency Shower Functionality

- Functional
- Needs Repair
- Not Available

Safety Glasses Availability

- Readily Available
- Limited Supply
- Not Available

First Aid Kit Status

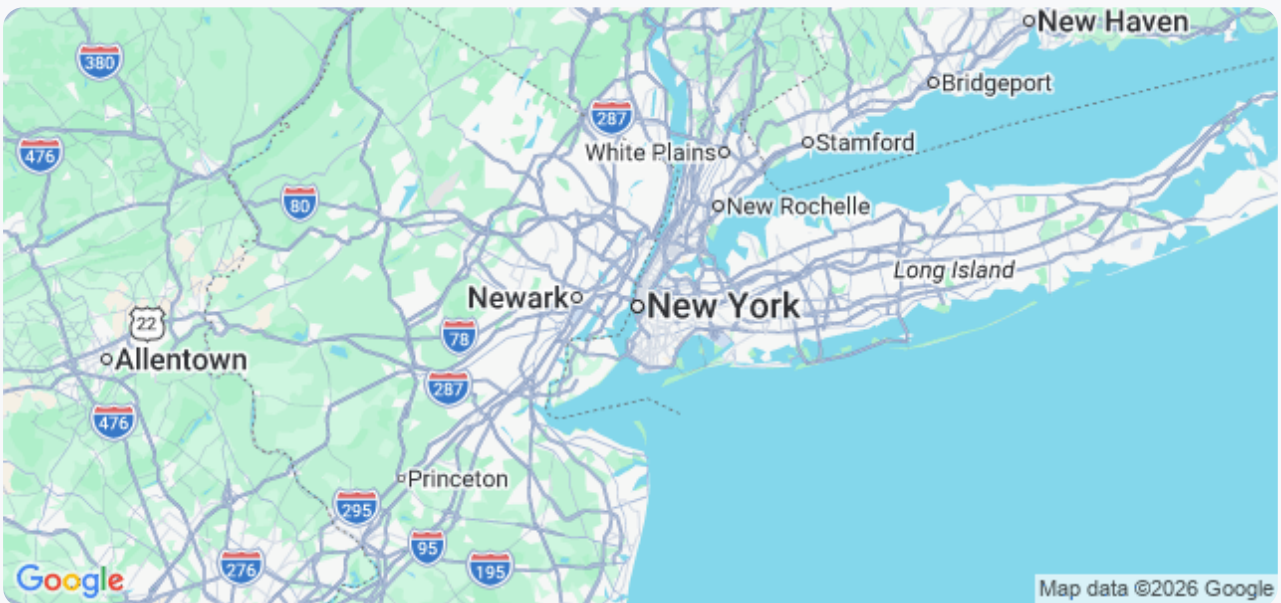
- Fully Stocked
- Needs Replenishment
- Missing Items

Next Safety Training Date

Enter date...

Location of Emergency Shut-Off Switch

 [Set My Current Location](#)



General Sanitation & Pest Control

Inspect the brewery floor, walls, and ceilings for cleanliness and signs of pest infestation. Review pest control records.

Temperature of Storage Areas (F)

Enter a number...

Signs of Pest Activity Observed?

- Rodent Droppings
- Insect Activity
- Evidence of Rodents
- None Observed

Description of Any Unpleasant Odors

Write something...

Last Pest Control Service Date

Enter date...

Detailed Notes on Sanitation Issues

Write something...

Floor Cleanliness

- Excellent
- Good
- Fair
- Poor

Photos of Sanitation Issues (if any)

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