



MBAA Safety Tool Box Talk

Brewpub Safety: Brewery Operations Awareness

INTRODUCTION

Brewpubs have a unique combination of kitchen, food service/bar, and beer production sharing the same space. It's important employees not familiar with other workspaces be aware of what hazards might exist in these shared spaces.

BREWING AREA HAZARDS

Although the tanks near the back or to the side of the restaurant area may seem benign, being aware of the hazards and respecting them can keep everyone safe. Common hazards in the brewing area are:

- **Corrosive chemicals**
- **Slippery/wet surfaces**
- **Trip hazards**
- **Electrical Hazards**
- **Hot and pressurized liquids**
- **Storage Hazards**
- **Forklift/pallet jack traffic**
- **PPE usage**

Corrosive Chemicals

Breweries use concentrated acids and bases (caustic) to clean and sanitize tanks, hoses, and other equipment. Kitchens, bars, restrooms, etc., require their own set of chemicals. Chemicals must be properly stored, labeled, and used correctly. Staff should receive chemical safety training and only use chemicals they are trained in. For more information please review [Chemical Storage and Safety](#)

Slippery/Wet Surfaces

The brewing area has potential to have wet floors resulting in slip hazards. Anyone walking in the brewing area should have slip resistant footwear. Please review MBAA TBT [Slips, trips and falls](#).

Hoses, Cords, and Other Trip Hazards

Brewing hoses are often used to transfer product from vessel to another and cleaning vessels and/or floors. Be aware hoses can be a trip hazards. Brewing personnel try to minimize these hazards by placing hoses in a way that they don't block pedestrian traffic. If you see hoses being a constant hazard please bring it to the attention of someone in the area so the hoses can be strapped together or rerouted.

Electrical Hazards

Brewers experience electrical hazards on a daily basis. They have procedures in place such as locking out tanks and panels to avoid the inadvertent startup of equipment while they are working on the equipment. If you are walking through the brewing operation and see a tag or a lock. DO NOT remove it. This is a signal someone is working on the equipment and it is inoperable.

Boil Overs and Transfer of Liquids Under Pressure

Vigorous boils are important for quality brewing but boiling wort and steam pose a serious burn hazard. Brewers take preventative measures such as: not exceeding the suggested volume for the kettle, installing sensors, and using foam reducing agents. Many of the pipes and pumping lines are also under high pressure; any failure in any of these systems can lead to a terrible injury. Therefore, if you see any leaking hose lines/pumps please let a brewer know in area.

Elevated Storage Spaces

In small spaces, overhead areas are used for storage, for example on top of coolers or mezzanines. When storing boxes on

top of coolers and other overhead areas ensure the area is rated for the load of the material being stored, plus any person(s) going on top to move the load. Also, do not block fire sprinkler heads and keep a clearance away from the edges so nothing may slip on to someone working below. Fall protection may be required if these areas are above 4 ft. and do not have adequate guardrails.

Forklift/ Pedestrian Interaction

Brewpubs often use forklifts, pallet jacks, and/or other powered industrial vehicles to load/unload trucks and move kegs or raw materials. Only trained staff should be operating this equipment. Pedestrian and powered vehicle traffic should be separated as much as possible. Never assume an operator can see you. Wait in safe place until the movement of material has gone through to avoid being inadvertently crushed or pinned by the material or the truck.

Suiting Up in Proper Personal Protective Equipment (PPE)

Certain areas of the brewpub might require their own PPE requirements. For example it might be a requirement for staff and/or visitors in the brewery to wear safety glasses and wear closed-toe shoes when entering the brewing area. Always ask or look for signs for what proper PPE is required before entering.

LINKS

- [MBAA TBT Personal Protective Equipment](#)

**FOR MORE INFORMATION ON
BREWERY SAFETY PROGRAMS,
PLEASE VISIT THE MBAA SAFETY
WEBSITE AT**

www.mbaa.com/brewresources