



What is the Food Safety Bite?

Food Safety often is an afterthought when opening a new brewery, however, bringing these types of topics to the forefront is an integral part of making a food-safe product. Beer is considered food by the Food and Drug Administration (FDA) and should be treated as such whether you are making 500,000 BBL or 500 BBL.

Starting in January, the Master Brewers Food Safety Committee plans to release a food safety bulletin every other month, entitled the “Food Safety Bite”. To provide more insight into the many facets of a food safety program, this bulletin will offer a deep dive into subjects that affect everyday life in the brewery.

The goal of this Food Safety Bite is to provide an outline for upcoming bulletins and links to key brewing industry website that will allow you to begin learning about Food Safety requirements and what resources are available to you to get started.. All this information will live on the Master Brewers website and will be searchable just like the Safety Committee’s ‘Toolbox Talks.’

Topics to be discussed in 2021 (Subject to Change Based on Feedback)

January - Intro to FS Bulletins

Topic 1 – Supplier Approval Programs

- Information on approving suppliers, required documentation from suppliers, and overall food safety aspects of types of suppliers.

Topic 2 – Spent Grain and By Products

- Discussion on what to do with spent grains, the proper food safety methods needed, and what forms of documentation are required.

Topic 3 – Hair Restraint and Other Personnel Requirements

- How to approach the effective hair restraint requirement and the other personnel issues the FDA mandates.

Topic 4 – FDA Inspections

- Review of what should happen when the FDA or other regulatory body shows up at your brewery’s front door.

Topic 5 – Corrective Action Plans

- How to implement a corrective action plan to not only address food safety issues but any problems that may arise in your brewery



Resources

Master Brewers Food Safety Resource Hub – here you will find a food safety flow chart that will ask simple questions to gauge where you are at on your food safety compliance journey and provide resources for each step.

<https://www.mbaa.com/brewresources/foodsafety/Pages/default.aspx>

Good Manufacturing Practices

It may seem like a lot of information and maybe you aren't sure where to start: Current Good Manufacturing Practices (cGMPs) are the most important requirements for any food-safe facility! No matter the volume or style of your beverage, you are required to comply with cGMPs as listed in the Code of Federal Regulations Chapter 21 Part 117. Conveniently, cGMP is also the bulk of becoming FSMA compliant. In order for you to best understand requirements in this law, there are great references both on the FDA website, the Master Brewers Food Safety website, and the Brewers Association Food Safety Plan Guide.

The MBAA has called these 'Good Brewing Practices,' while the FDA calls them cGMPs. Several categories make up this law, and all breweries are required to abide by the requirements set forth in 21 CFR 117. Information can be found in the links below and different topics will be broken out and discussed in detail during the bi-monthly Food Safety Bite in the coming months.

[MBAA Food Safety Home Page](#)

These are the main two primary resources for food safety regulations:

Code of Federal Regulations Title 21 Part 117: CURRENT GOOD MANUFACTURING PRACTICE, HAZARD ANALYSIS, AND RISK-BASED PREVENTIVE CONTROLS FOR HUMAN FOOD

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=117>

US Department of Health and Human Services - Food Code (2017):

<https://www.fda.gov/media/110822/download>

Ask the Food Safety Team

Ever have that food safety question that you may just not know exactly what the answer is or you would like a second opinion on? The Food Safety team is there to help! Just post your question in the "Ask the Brewmasters" section of the community site and the Master Brewers Food Safety Committee will weigh in or get another expert's answer for you!



Food Safety

[Food Safety Planning for Craft Brewers](#)

An all-encompassing document published by the Brewers Association, written by two experts in the field (Gary Nicholas and Mary Pellettieri) with feedback from the Master Brewers Food Safety Committee. Designed to help familiarize brewers with food safety and the requirements to become an FDA-compliant facility, it is a great overall resource for any questions you could have while creating a food safety plan and making a food-safe product.