



MASTER BREWERS
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*Food Safety
Community*

MBAA Task Force for Food Safety in the Brewing Industry

Introductory Document for Good Manufacturing Practices (GMPs) As adopted by the MBAA – Good Brewing Practices (GBPs)

What are GMPs?

Good Manufacturing Practices (GMPs) are a foundation to establishing order and cleanliness in food production facilities (note, by law, breweries are classified as food production facilities). GMPs are regulatory requirements specified by regulatory agencies (e.g., U.S. Food and Drug Administration, FDA) and are enforced by the national regulatory authority or a local jurisdiction such as a state health department. In the U.S, they are documented in the U.S. FDA Code of Federal Regulations (CFR) [Title 21 - Food and Drugs Part 117 Subpart B](#) and may also be individually documented by a local authority in a local code. GMPs are additionally documented in all of the GFSI-recognized food safety management systems (e.g., BRC, FSSC 22000 and SQF).

Why GMPs?

GMPs also address practices for hygiene and cleanliness that helps ensure a cleaner and safer environment for their employees. Well executed GMPs have been known to improve safety, and save money towards chemical supplies. Additionally, GMP practices reduce the chance of pest infestations, and other costly risks that could result in a business being shut down due to public health hazards. Some large retail and manufacturing operations may also require a GMP audit to their own criteria. There are many third party auditing firms that help companies comply with GMPs. Third party criteria may vary slightly from what is documented in the CFR, but generally cover the same ground and can be a helpful way to get started in improving GMPs.

GMPs in Brewery Operations

The GMPs are very broad and address requirements for many kinds of facilities, thus understanding what and how may apply in a brewery can be challenging. GMPs may be either loosely or strictly interpreted inside a brewery by various state food and public health agencies. To facilitate the implementation of GMPs in brewery operations, the MBAA Task Force for Food Safety in the Brewing Industry has documented GMPs as they apply to the brewing industry.

Can I get help with understanding and implementing GBPs for brewery operations in North America?

MBAA runs a regular offering of their HACCP training course for brewery operations which includes a module on GBPs. Click [HERE](#) to learn more about our upcoming training session.

Where can I get more information about Good Brewing Practices?

The Brewers Association provides further information as well as GBP checklists on their [website](#) which can be used to conduct self-assessments, identify current gaps and build control measures. The MBAA's Good Brewing Practices document can be downloaded from the [MBAA website](#), tailored to individual operations and be used to formally document GBPs within a brewery.