

Central Contra Costa Sanitary District Small Brewery

Best Management Practices (BMP) Fact Sheet

- 1) pH meter shall be maintained in proper working order at all times, including being calibrated per manufacturers specifications.
- 2) Install screens, baskets, and/or other filter devices on all floor and trench drains in brewery process areas. These devices should be easy to access for routine service.
- 3) All beer brewing solids and high strength process wastes (e.g. trub/sediments, yeast, and hops) shall be filtered and collected from process wastewater prior to discharge to sanitary sewer.
- 4) Collect the following high strength wastes for disposal offsite or beneficial use:
 - a. Off-spec and unused product
 - b. Tank heels and initial rinse of brew tanks
 - c. Beer & yeast lost in racking and transfer
 - d. Beer lost in filtering, bottling & kegging
 - e. Spent hops
- 5) Collect solids at the source; don't let the solids hit the ground, sweep up and collect spills, and avoid rinsing them down the drain.
- 6) Properly store and dispose of brewery solids and high strength wastes to prevent introduction of these wastes to the sanitary sewer system.
- 7) Reuse yeast for multiple generations when feasible to reduce the amount of waste requiring disposal.
- 8) Use water-efficient equipment such as high-pressure nozzles, clean-in-place systems and water brooms.
- 9) Properly store and manage hazardous materials and wastes, including use of secondary containment.
- 10) Segregate and securely store non-compatible chemicals in separate containment areas to prevent mixing of incompatible or reactive materials.
- 11) Train employees on all waste management and spill response practices as they are hired and conduct periodic refresher training.