

Application Appendix: Brewery

# Section 1: Energy Efficiency

Check the activities that you have implemented:

[ ]  Tankless water heating system installed.

[ ]  If not a tankless hot water system, insulation jackets have been installed on water heaters.

[ ]  Perform preventative maintenance.

[ ]  Inspect for cooler/refrigerant leaks annually.

[ ]  Gaskets and seals on refrigerator/cooler doors inspected monthly for leaks.

[ ] “Zip Door” with automatic closing timer installed on walk-in coolers.

[ ]  Refrigeration units/coolers and their coolant pipes are insulated.

[ ]  Green/efficient insulation is used.

[ ]  Water is only heated on-demand.

[ ]  Water temperature set back to 120oF for non-food related purposes.

[ ]  Check compressed air system for leaks.

[ ]  Set air compressor system on lowest possible pressure.

[ ]  Use fans to help control temperature.

[ ]  Insulate glass on large windows and doors.

**Section 2: Air Quality**

Check the activities that you have implemented:

[ ]  Required air permit acquired if necessary. **\*\*REQUIRED\*\***

[ ]  Brewing equipment is powered by electricity or another alternative rather than gas.

If yes, what equipment and how is it powered?

Click or tap here to enter text.

[ ]  Fabric filters are installed to catch particulate pollution released during grain handling and drying.

[ ]  Air filters are replaced every four months.

[ ]  Carbon dioxide produced during fermentation process is captured and reused.

[ ]  Purchase local ingredients to reduce emissions from transport.

[ ]  Staff trained in actions they can take to reduce air pollution on-site (i.e., turning off gas-powered equipment when not in use).

[ ]  Other: Click or tap here to enter text.

**Section 3: Water Conservation**

Check the activities that you have implemented:

[ ]  Completed water efficiency audit/assessment.
[ ]  50% of recommendations from assessor adopted.
[ ]  Water conservation plan implemented.
[ ]  Water meters installed.
[ ]  Reduced water use ratio from previous year.
[ ]  Monitor groundwater (annual testing of water quality, water levels, metering, etc.), if applicable.
[ ]  Staff educated about reducing water use.
[ ]  Plumbing and equipment leak checks performed at least quarterly.

[ ]  “Clean-in-place” methods used to conserve water.

[ ]  Rinse water is reused.

[ ]  Spot-treating spills when needed instead of mopping floors daily.

[ ]  Low flow, high pressure hoses used for grounds maintenance.

[ ]  Effluent meets requirements of local wastewater processing plants.

[ ]  Other: Click or tap here to enter text.

**Section 4: Waste Reduction**

Check the activities that you have implemented:

[ ]  Spent grain repurposed for local animal feed.

[ ]  Product not meeting specifications is composted, side streamed, or disposed of in another sustainable manner.

[ ]  Reusable cups used in tasting room and at water stations.

[ ]  Reusable coasters or no coasters used.

[ ]  Reusable or QR code menus used.

[ ]  Packaging return system in place for reuse (i.e., 4-pack plastic beverage can holders) with incentive for patrons that return packaging.

**Section 5: Green Purchasing and Sourcing**

Check the activities that you have implemented:

[ ]  Hops, barley, and other ingredients sourced from sustainable farms.

[ ]  Hops, herbs, produce and other ingredients for production and/or restaurant are grown on the property.

[ ]  Ingredients for brewing and/or restaurant are sourced locally (within 50 miles of property).

[ ]  If there are food or beverage items sold at your facility that you do not produce yourself, they’re sourced from businesses with their own environmental commitment.

[ ]  Packaging materials sourced within 50 miles.

[ ]  FOB (foam on beer) system is used to reduce beer waste.

**Section 6: Housekeeping and Cleaning**

Check the activities that you have implemented:

[ ]  Assess contents of currently used cleaning and sanitizing products for toxic chemicals and/or environmental impact.

[ ]  Replace some or all cleaning products with certified sustainable/less toxic alternative products.

[ ]  Develop a Standard Operating Procedure for cleaning and disinfecting on site that is as environmentally friendly as possible.

[ ]  Train employees on how to use the proper amount and safely store cleaning products containing chemicals.

[ ]  Communicate recycling procedure with cleaning/housekeeping staff.

[ ]  Implement a cleaning/sanitizing waste reduction plan.

[ ]  Cleaning products purchased in bulk containers or concentrate to reduce waste.

[ ]  Cleaning and sanitizing products recovered and reused when appropriate.

[ ]  Signage posted on social media sharing information about how your business is using environmentally sustainable cleaning/sanitizing products and their benefits.