

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.