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.