



Master Brewers Food Bites



From the Food Safety Committee

Understanding the Master Sanitation Schedule: A Brewer's Guide

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Anyone who has worked in a brewery should know that sanitation is a cornerstone of brewing and is essential for producing high-quality beer. That's where a master sanitation schedule (MSS) comes into play. Whether you're running a large brewery or a small craft operation, an MSS is a valuable tool for ensuring consistent and standardized cleaning practices in your facility. Let's break down what an MSS is and why it's a beneficial addition to any brewing operation.

What Is an MSS?

An MSS is a detailed plan outlining the cleaning and sanitation tasks required in a brewing facility. It specifies what needs to be cleaned, how often, and by whom. It also describes the methods and materials to be used. It's important that all operators follow the prescribed SOPs for tasks on the MSS for consistency. Problems can arise if MSS tasks aren't performed in a standard way each time. Think of it as a comprehensive checklist containing all of the information employees need to know about sanitation in your facility; all stored in a centralized location that is easy to find.

Components of an MSS

1. **Task Description:** What needs to be cleaned?
2. **Frequency:** How often does the task need to be performed?
3. **Method:** What cleaning method or materials should be used? (Link to current SOP if possible)
4. **Responsible Person:** Who is responsible for completing the task?

By clearly defining these elements, an MSS ensures that everyone in the brewery knows their cleaning responsibilities and how to carry them out.

Why Create an MSS?

1. **Consistency:** With an MSS, you can ensure that every cleaning task in your facility is performed regularly and correctly.
2. **Efficiency:** An MSS helps streamline cleaning processes. By knowing exactly what needs to be done and when, your team can work more efficiently without missing any critical tasks. It also helps train and onboard new hires by clearly communicating sanitation expectations for each area.
3. **Accountability:** Assigning specific tasks to individuals creates accountability. Everyone knows their role and can be held responsible for their part in maintaining cleanliness.

4. **Compliance:** Health and safety regulations often require specific sanitation practices and recordkeeping. An MSS provides the framework for the documentation needed to stay compliant with regulatory standards, helping to avoid potential fines or food safety violations.
5. **Product Quality:** Clean equipment and facilities are essential for producing high-quality beer. An MSS helps prevent contamination, ensuring that your product always tastes the way it's intended to.

Creating an MSS: Practical Examples

Here are some examples to illustrate how to create an effective MSS for your brewery:

Example 1: Cleaning Tanks

- **Task:** Cleaning tanks
- **Frequency:** After each fill
- **Method:** CIP (clean-in-place)
- **Responsible Person:** Cellar technician

Example 2: Cleaning Can Filler

- **Task:** Cleaning can filler
- **Frequency:** Daily
- **Method:** CIP, foaming, and manually scrubbing
- **Responsible Person:** Packaging technician

Example 3: Cleaning the Brew Kettle

- **Task:** Cleaning the brew kettle
- **Frequency:** Every 12 brews
- **Method:** CIP
- **Responsible Person:** Brewing technician

Example 4: Scrubbing Floors

- **Task:** Scrubbing floors
- **Frequency:** Weekly
- **Method:** Water, detergent, and a brush
- **Responsible Person:** Cellar technician

Example 5: Cleaning Ceilings

- **Task:** Cleaning ceilings
- **Frequency:** Every 6 months
- **Method:** Clean ceilings with a microfiber mop, food-safe cleaner, and sanitizer
- **Responsible Person:** Sanitation crew

Ask the Food Safety Team

Ever have a food safety question you don't know the answer to or for which you would like a second opinion? The Food Safety team is there to help! Just post your question in the [MBAA Food Safety Community of Practice](#), and the MBAA Food Safety Committee will weigh in or get another expert's answer for you!

Implementing Your MSS

To implement your MSS effectively:

1. **Train Your Team:** Ensure everyone understands their tasks and the importance of sanitation. Make sure the MSS is accessible, and everyone knows where to find it.
2. **Monitor and Adjust:** Regularly review and update your MSS to address any new issues or changes in regulations. As gaps are identified, it is important to continuously update your plan to make sure cleaning practices are up-to-date and as effective as possible.
3. **Document Everything:** Keep records of completed tasks for accountability and compliance purposes.

Conclusions

An MSS is a detailed cleaning plan tailored to your facility, and creating one is considered best practice for staying compliant with food safety regulations and maintaining a clean and hygienic brewing operation. By outlining clear tasks, frequencies, methods, and responsibilities, an MSS ensures that your brewery remains clean and in compliance with all food safety requirements. It may seem like an overwhelming undertaking, but if you follow these simple steps and add to your plan bit by bit, you will be on your way to creating an MSS that will elevate your brewing operation.