

# BREWERY SAFETY

PRINCIPLES, PROCESSES, AND PEOPLE



BY MATT STINCHFIELD



ADVANCE PRAISE FOR

# BREWERY SAFETY

PRINCIPLES, PROCESSES, AND PEOPLE

“No matter where you are on your safety journey, this book will help you improve. Matt has been my mentor for many years, and I’m thrilled that his knowledge, wisdom, and wit are now available to everyone. *Brewery Safety* should become a well-worn reference guide in every brewery to help educate and empower both new and seasoned employees.”

—RACHEL BELL

Health and Safety Manager, CANarchy Craft Brewing Collective  
and Brewers Association Safety Subcommittee Chair

“*Brewery Safety* is both an excellent reference manual and an indispensable resource for forming, building, improving, and maintaining an effective brewery safety program. This book is a one-stop shop for information and resources that should be on every brewery manager’s bookshelf. I guarantee it will not gather dust, as you will refer to it often. Matt Stinchfield’s years of safety experience, depth of knowledge, and writing style make for an easy-to-understand-and-apply resource and reference manual. I highly recommend this invaluable publication!”

—JEFF MASON

Plant Manager, Ska Brewing Co.

“There are so many things that go into the production and sale of great beer, but there is nothing more important than protecting the physical, emotional, and mental health of all staff members. Safety is complicated work, and the efforts must be continuous. Matt has done a phenomenal job providing an in-depth, demystifying overview of the work necessary to send your staff home every night happy, healthy, and safe.”


—JASON PERKINS

Brewmaster, Allagash Brewing Company

“Whether a brewery has already established safety policies, is starting from scratch, or is somewhere in between, this book provides a comprehensive framework for ensuring the safety and health of workers in the brewery. While regulatory requirements are covered, they are not the focal point—the holistic health and safety of people is center stage. This book will look fantastic on your shelf and will be one of the most reached-for resources as your approach to safety grows and matures.”

—ABBY FERRI

CSP, ARM, Chief Safety Officer, Insurate



“In my experience, safety is a core element that is essential for successful brewery operations. The absence of safety priorities reduces the ability of team members to focus on quality and efficiency, and thus it is a foundational element for breweries of all sizes. Compiling theory, resources, and best practices, this book provides a relevant source to assure that safety protocols and systems meet the expectations of staff, customers, regulators, and, most importantly, yourself.”

—**JOHN MALLET**

former VP of Operations, Bell's Brewery Inc.

“‘Safety is no accident’ is an old saying that is 100 percent true. We owe it to our employees and our businesses to anticipate work hazards, formulate procedures and training that mitigate those hazards, and communicate early and often about these issues. This book will help you and your team build and manage a safety program designed to ensure that you and your coworkers get home safely from the brewery every night.”

—**LARRY HORWITZ**

Brewmaster and Director of Brewing Operations, Crooked Hammock Brewery





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To Carleton Paul Stinchfield,  
my first example that safety is love.





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