



## Distillery – best practices

### OPERATION

- Use a dust-collection system in milling areas.
- Keep the distilling area separated from other operations.
- Never leave a still unattended while in operation.
- Make sure whoever runs the still knows that particular unit completely.
- Maintain UL Listed, computerized equipment with alarm systems, emergency shutdowns and relief valves.
- Store all finished product, collected distillate or aging product in a rickhouse/warehouse designed for storage away from the main distillery. Do not store in plastic or glass.
- Place processing operations, such as barrel filling and draining, in buildings of fire-resistive or noncombustible construction and have fire separation from other operations.
- Do not allow barrel filling/emptying and empty barrel storing in the storage building(s).
- Have a formal emergency (fire) procedure process in place.

### EQUIPMENT AND MAINTENANCE

- Complete regular cleaning of lines and tanks.
- Perform preventive maintenance and regular inspections of all equipment.
- Ensure all processing tanks are properly bonded, grounded and vented with a flame arrester.

### PROTECTION

- Inspect, test, and maintain fire pump and sprinkler systems for production areas such as distillery area, barrel filling processing and storage. Does not include mashing/cooking and fermentation.
- Maintain sprinkler systems for production areas such as distillery area, barrel filling processing and storage. Does not include mashing/cooking and fermentation.
- Make sure central station fire alarms are present and functioning.
- Install lightning protection on all buildings and inspect annually for proper grounding and bonding.
- Inspect fire protection devices such as doors, windows, shutters and fabric fire curtains, on an annual basis.
- Ensure proper warehouse spacing and containment dikes.
- Allow water access for the fire department.

### ELECTRICAL

Building/process	Class	Group	Division
<b>Milling</b>	II	G	1
<b>Mashing/fermenting</b>	Generally unclassified – ethyl alcohol content is not high enough to be a flammable liquid		
<b>Still</b>	I	D	1
<b>Barrel fill and drain</b>	I	D	1
<b>Barrel warehouse</b>	In barrel warehouses, electrical equipment approved for use in Class I, Div 2 hazardous locations should be used throughout. Flammable liquid vapors in these areas are generally considerably below the lower flammable limit. Ordinary electrics, such as lighting fixtures, may be used when: a) Attached to the underside of the roof. b) Mounted beneath liquid tight floors and maintaining a minimum 5' clearance from barrels.		
<b>Bottling</b>	I	D	1 or 2
<b>Finished goods</b>	Generally unclassified		

### SOURCES

- AM Best (2019, June 17) Loss Control Engineering Manual - Distilleries
- FM Global (2010, January) Property Loss Prevention Data Sheets 7-74
- The Distilled Spirits Council of the United States, Inc. (2005, June) Recommended Fire Protection Practices for Distilled Spirits Beverage Facilities, Third Edition.

*This form, supplied by United Fire Group, merely provides minimum guidelines for you to follow and may be utilized as a tool for fact-gathering purposes to assist in your investigation. The information requested above is not exhaustive and you should, at your own discretion, request any necessary additional information as the specific situation may warrant.*