

Presented by:

Scott Roy
Food Safety Solutions
720.270.6688

www.fss-llc.com

Food
Safety
Solutions

**Standard
Operating
Practices (SOP)
for Wineries**

Standard Operating Practices:

Written procedures that describe winery food safety operating practices, how machines are used, and what the processes are.

1. Food Safety Operating Practices
 - Policies and Logs
2. Operation of Machinery
 - Instructional documents
 - Also used as training documents
3. Wine Making Processes
 - Quality Control
 - Process analysis and logs

Food Safety Operating Practices

- Policies and Logs
 - OP74 Glass and Brittle Plastic Policy
 - OP80 Small Equipment and Parts Storage Policy
 - PP92 Employee Signature Log
 - FS01 Master QA Systems Monitoring log

Operation of Machinery

- Instructional Documents
 - OP10 Crush Startup and Shutdown Log
 - OP20 Press Startup and Shutdown Log
 - OP24 Bottling Operations Startup and Shutdown Log

 - OP53 Crusher De-stemmer Operation
 - OP55 Grape Press Operation
 - OP58 Bottling Station Operation

Training on Machinery

- Training Documents
 - TR22 Pump Systems Training
 - TR26 Crusher De-Stemmer Training
 - Uses OP10 Crush Production Startup and Shutdown Log
 - Uses OP53 Crusher / De-stemmer Operation
 - TR28 Grape Press Training
 - Uses OP20 Grape Press Production Startup and Shutdown Log
 - Uses OP55 Grape Press Operation
 - TR27 Bottling Training
 - Uses OP24 Bottling Operations Startup and Shutdown Log
 - Uses OP58 Bottling Station Operation

Winemaking Process

1. Need a record keeping system
 - Track ingredient usage and lot numbers
 - Track observations and results
2. Need a system that supports quality control
 - Outline of procedures/steps to be performed
 - Metrics to assess quality of the wine
 - Steps to control the quality of the wine
 - Procedures for correcting wine chemistry

Recording the Winemaking Process

- Use Process Logs
 - Can use one log for all wines
 - Can create specific logs for wine types
 - Example: OP01 Winemaking Log

OP01 Winemaking Log

Harvest Year _____ Batch No _____

Type of Wine: White _____ Red _____ Rose _____
 Dry _____ Sweet _____

Grape Variety : _____ Lbs Date _____ Vineyard _____
 Lbs Date _____ Vineyard _____
 Lbs Date _____ Vineyard _____

Initial Reading: Date _____ YAN _____ Brix _____ TA _____ pH _____

Ingredient	Amount	Source	Lot#
Acid			
Sulfite			
Pectin Enzyme			
Tannin			
Yeast Nutrient			
Fining			
O2			
Water			

Questions...

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