

FAQs

How many batches have been impacted?

A total of 9, only 5 were packaged and sent out.

When was the contamination first detected?

We identified 5 batches of beer that were spoiled when ph levels came in below normal in Summer 2022 – all originating during the same week of production in July.

At this stage, what action did you take?

All batches were immediately destroyed and the tanks were deep-cleaned thoroughly. At this stage, we believed the issue was contained and mitigated.

Soon after, we were made aware that 5 other batches were spoiled that had already been canned and distributed via Liquor Connect. We immediately had Liquor Connect put on hold and destroy any product remaining in their warehouse. For all product that had been distributed to retail outlets or bars/restaurants, we purchased back or replaced product to ensure no spoiled product made it to consumers.

There were a total of 9 batches that were contaminated with 5 being caught prior to canning or being placed into kegs.

How long will production and the taproom going to be shutdown?

We estimate the investigation and full disassembly of the brewery will take 2-4 weeks. Once complete, full production, distribution and taproom operations will resume.

If I consumed Fahr beer this summer, are there any risk to my health?

The contamination only impacts the taste and smell of the product; there is no risk to public health.

Is this an isolated incident?

Yes, this is an isolated incident. Industry-wide, batch contamination is known to happen on occasion given that this is an agricultural product that includes naturally occurring bacteria within the raw material.

Can I still visit the taproom?

The taproom will be closed during this period. Keep your eye on our social media channels for upcoming opening timeline.

If I purchased beer this summer, and have not yet consumed it, what are my options?

Beer spoilage is contained to Copper or Hefe Batch 235, Hefe Batch 240, Hefe Batch 246 and Pils Batch 248.

Look on the bottom of the can and if you have cans from any of these batches, we suggest they are returned to the liquor store where it was purchased or return to the brewery for refund.

Has a recall notice been sent?

Yes, a recall notice was posted on social media and Fahr Brewery's website on September 28, 2022.

How will future contamination be avoided?

A quality control lab has been set-up in the brewery for testing of all future batches within the current facility.

Once our new facility opens in 2025, we will be GFSI-certified – the highest level of certification for food quality in Canada. (Global Food Safety Initiative)