



Brew Pub Requirements

If you are interested in setting up a brew pub in Nova Scotia, please use the following checklist as a guideline of the requirements needed. Please note that all products brewed at a brew pub can only be sold on-premise or in growlers to take off-site; they cannot be sold to licensees nor exported.

To view a copy of the Liquor Control Act and NSLC Liquor Regulations, please click on the following links:

<https://www.mynslc.com/en/About-NSLC/Company/Corporate-Governance>

Requirement	✓
<p>Written Proposal to the NSLC</p> <p>A written proposal must be submitted for approval by the NSLC. The Proposal should include:</p> <ul style="list-style-type: none"> • Floor plans and site of proposed Brew Pub • Structure of Company: Board of Directors, President, etc. • Products to be produced • Method of distribution • Size and type of containers • Production volumes • Quality control (including the type of testing equipment you plan to use, how you plan to test the alcohol strength in your product, what lab you plan to use to test the product for alcohol content and safety, your water source, water test results if using a well, cleaning and sterilization process, cleaning schedule, etc.) • Alcoholic strength • Number of people to be employed • Capital costs, etc. • Written approval from city/town relative to their zoning, etc. • Copy of your federal license from Canada Revenue Agency. 	
<p>Canada Revenue Agency Requirements</p> <p>The requirements of the Canada Revenue Agency need to be met, which includes tax requirements and packaging, labeling and quality control of all products. To find out more about these requirements please contact the Regional Manager of Excise Duty at 902-450-8374 or 1-888-327-7999 or go to http://www.cra-arc.gc.ca/tx/tchncl/ct2001-eng.html.</p>	
<p>Resource Recovery Fund Board</p> <p>You will need to contact the Resource Recovery Fund Board at 1-877-313-RRFB (7732) or http://novascotia.ca/nse/waste/rrfbns.asp to discuss bottle deposits and labeling.</p>	



Requirement	✓
<p>Nova Scotia Department of Environment Requirements</p> <p>You will need to contact the Nova Scotia Department of Environment to discuss water regulations. The contacts can be found on their website at: http://www.novascotia.ca/nse/dept/division.compliance.asp</p>	
<p>Manufacturers Permits</p> <p>A Manufacturers Application Form will need to be completed and forwarded to the NSLC. The form can be found on our website at: https://permits.mynslc.com/</p>	
<p>Insurance</p> <p>Send proof of product liability insurance along with your application.</p>	
<p>Liquor License Requirements</p> <p>A brew pub must have an adjacent licensed establishment where the product will be consumed. Please send me written approval from the Alcohol, Gaming, Fuel and Tobacco Division (AGFT) of your plan. You can contact Penny Frenette at the AGFT to discuss obtaining a liquor license and the written approval. She can be contacted at 902-424-6122 or http://novascotia.ca/sns/access/alcohol-gaming.asp.</p>	
<p>NSLC Reporting Requirements, Remittance Forms & Selling Price</p> <p>To discuss your reporting requirements, pricing and remittance forms, please send an email to NSManufacturersReport@mynslc.com. Any pricing related questions for listing with the NSLC, can be sent to Rachel Handspiker at 902-450-5873 or rachel.handspiker@mynslc.com.</p>	
<p>Audit</p> <p>Manufacturer is subject to audit by the NSLC as required.</p>	
<p>Vendor Guide and NSLC Manufacturer Policies</p> <p>To gain access to the NSLC Vendor Guide, which is used to communicate with and assist our beverage alcohol vendors in doing business with the NSLC, please click on this link - http://www.mynslc.com/-/media/Trade-MyNSLC/Working-with-the-NSLC-and-Policies/NSLC_Vendor_Guidebook_2016_web.pdf?la=en.</p> <p>To gain access to NSLC Manufacturer's Policies, please click on this link - http://www.mynslc.com/en/About-NSLC/Policies/Manufacturers-Policies</p>	
<p>Yearly Permit Fees</p> <p>Brew Pub Permit - \$500</p> <p>Permits expire annually on March 31 and must be renewed prior to this date.</p>	