**Sugarhouse Boiling Records**

**Year:**

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**Barrel Inspection Process:** Prior to filling, a flashlight is used to visually inspect the interior of all barrels for rust, flaking liner, and/or miscellaneous debris. Any debris found is removed and barrels with rust or flaking liner are not used to package syrup. In addition to the visual inspection, all barrels are evaluated for unsuitable odors. Completed inspection of barrels is indicated with a check mark in the “inspect?” column of these records.

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| **Barrel Sequence Number** | **Date** | **Time** | **Embossed Barrel Number** | **Inspect?** | **Barrel Size (Gal)** | **Barrel Tare** | **Grade** | **Comments** (e.g. cleaned pan, blown paper, unfiltered or cloudy drum, off density, weather, other significant info) |
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