



DAILY AND WEEKLY CHECK LIST FOR DRAUGHT BEERS



THERMOMETERS

Check daily the cellar temperature is between 11°–13°C. Two thermometers should be placed in the cellar, one by the casks and one by the kegs, both at cask/keg height. Ensure they are positioned out of line of the cellar cooler fan.

REASON: Correct cellar temperature will prevent fobbing and allow cask ale to condition.

STOCKHOLDING

Check the best before dates on all your products and ensure you are using them in the correct rotation.

REASON: Beer that is sold past its best before date will be of poorer quality.

THROUGHPUTS

Check throughputs to maintain beer quality

- Once placed on sale cask beer should be sold within 3 days.
- Keg products ideally should be sold within 5 days.
- Ensure you use the appropriate container for your sales volume.

REASON: If on sale for longer than three days cask beer will rapidly deteriorate. Keg products on sale for too long can become over gassed, leading to fobbing and deterioration in the quality of the beers.

LINE CLEANING

All cask and keg lines should be cleaned **at least** every 7 days using line cleaner recommended by your supplier and according to the manufacturer's guidelines. Clean all fob detectors, coupling heads and dispense taps thoroughly. Dispose of any excess line cleaning fluid afterwards.

REASON: Any yeast left in lines will affect both clarity and taste, lead to fobbing and cause increased wastage at the bar.

CASK TAPS

Make sure all cask taps are thoroughly cleaned after each use, and all cellar equipment is stored hygienically.

REASON: Dirty cask taps will spoil good beer and cause infection.

HYGIENE

On a daily basis the cellar should be thoroughly cleaned and tidied. If you clean the cellar floor prior to a delivery ensure that it is completely dry to avoid it becoming a slip hazard. Any spillage of beer should always be removed immediately. Make sure that all lighting is working. Cork all empty casks.

REASON: Beer is classified as a food under hygiene legislation and should be treated as such. A dirty cellar will lead to infection and deterioration of product.

GAS

Gas cylinders that are in service should be firmly secured in an upright position with brackets or straps. Any other gas cylinders either empty or full should be secured upright or stored horizontally and secured with chocks. Always turn dispense gas off at the end of a trading session.

REASON: Health and Safety requirement. Turning gas off at end of session stops gas absorption and reduces possible fobbing.

REMOTE COOLERS/ALE PYTHONS

The water level should be checked on a weekly basis by removing the overflow cap & carefully topping up the water if required. Always switch off ale remote before topping up with water. Then switch back on. Ensure Keg remotes are topped up to the suggested level with either water or glycol depending of the type of remote (check with your supplier). Never add water to a glycol remote. Check daily that the cooler is switched on and operating correctly. Do not stack anything in front/on top of the cooler and ensure that the vents are dust free. This will enable the air to freely circulate around the cooler. Never spray water over the cooler as electricity can kill.

REASON: Weekly checks of the cooler will ensure that the equipment is operating efficiently.

DISPENSE TEMPERATURES

Check daily the dispense temperatures of your products to make sure that they are within the brand suppliers specifications. As a general guideline:

- Cask 10° – 14°C
- Lager & Keg Products 5° – 8°C
- Extra Cold Products 1° – 5°C
- Bottle fridges 4° - 6°C

REASON: The temperature of beer affects presentation, aroma and taste and can cause wastage, all key factors in delivery of the 'perfect pint'.

GLASS CLEANLINESS

Always check glassware is clean prior to dispense of a product. On a weekly basis check glassware with the water break test. Fill the glass with water and turn upside down. Water should form an unbroken film on the inside of the glass. If droplets become separated check that your glasswasher is completely clean, charged with detergent and rinse aid and working correctly. Always renovate all new glassware before use.

REASON: Dirty glassware will affect product presentation and cause customer dissatisfaction.

GLASSWASHERS

At the end of the day the glasswasher should be drained and left with the door open. Carry out a daily routine maintenance on the glasswasher. This should include ensuring filters are clean, spray arms and nozzles are not blocked, and detergent and rinse aid levels are adequate. At least once a week check the salt levels in the water softener and top up as necessary.

On a weekly basis thoroughly clean the glasswasher ensuring to wipe the door edges. Never clean ash trays, drip trays or crockery in the glasswasher.

REASON: A clean glasswasher will improve glass presentation and improve customer satisfaction.