



DAILY AND WEEKLY CHECK LIST FOR DRAUGHT BEERS



CELLAR TEMPERATURE

Check daily the cellar temperature is **between 11°–13°C**. A thermometer should be placed at a low level by the stillage and ideally at the back of the cooler.

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 poor 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 you 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 gassed, lead to fobbing and the quality of all beers will deteriorate.

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.

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 that all cask taps are stored hygienically and thoroughly cleaned after each use.

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

HYGIENE

On a daily basis the cellar should be thoroughly clean and tidied. Avoid cleaning the floor immediately prior to a delivery due to health and safety considerations. Any spillage of beer should always be removed immediately. Make sure that all lighting is working.

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 gas cylinders either empty or full should be 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 stops gas absorption and reduces possible fobbing.

REMOTE COOLERS

The water level should be checked on a weekly basis by removing the overflow cap and carefully top up water if required. Check daily that the cooler is operating correctly. Do not stack anything in front or 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 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 5°–7°C
- Keg 5°–7°C
- Extra cold 2°–4°C
- Bottle fridges 5°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 basic check glassware with the water break test. If water droplets stick to the inside of the glass you may need to renovate. Always renovate all new glassware before use and repeat if necessary.

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

GLASSWASHERS

At the end of the day the glass washer should be drained and left with the door open. Carry out daily a 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 machine ensuring to wipe the door edges. Never clean ash trays or crockery in the glasswasher.

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