

## LINE CLEANING PROCEDURE FOR **CASK** BEERS

- Turn off the beer, disconnect the beer line from the cask tap and immerse end into a bucket of clean, cold water.
- Draw water through to bar dispense tap until the water runs clear.
- Make up the cleaning solution in either a clean plastic bucket or a stainless steel bucket as per the manufacturers instructions.
- Draw the solution through from the bucket to the dispense tap.
- Allow lines to soak for at least 30 minutes, pulling fresh detergent through every 10 minutes.
- Rinse out the bucket and fill with fresh cold water and then pull through the beer lines and taps until the water runs clear.
- Test the water at the beer tap with litmus paper to ensure that all cleaning fluid has been removed.
- Reconnect the casks and draw the beer through. Always take a sample of your beer at this time and examine it for presentation (appearance, taste and aroma).
- Record the line cleaning in a log book.



[www.cask-marque.co.uk](http://www.cask-marque.co.uk)

## LINE CLEANING PROCEDURE FOR **KEG** PRODUCTS

- Ensure that the connecting sockets on the cleaning ring main are clean. Clean if necessary.
- Turn off gas to product. Disconnect the keg connector from the keg. Thoroughly clean the keg connector and connect to the cleaning ring main.
- If fitted, vent off the beer motor and fob detector 'vent valve' in the cellar.
- Flush through fresh cold water from the cleaning bottle to the bar dispense tap until the water runs clear.
- Make up the cleaning solution in the cleaning bottle normally provided as per the manufacturer's instructions.
- Draw the solution through from the cleaning bottle to the dispense taps.
- Allow lines to soak for at least 30 minutes pulling fresh detergent through every 10 minutes.
- Rinse out the cleaning bottle and fill with fresh cold water. Flush through liberal quantities of water from the cleaning bottle to the dispense tap to remove all the cleaning solution from the lines. If fitted vent off the beer motor and fob detector 'vent valve' in the cellar.
- Test the water at the beer tap with litmus paper to ensure that all cleaning fluid has been removed.
- Reconnect the kegs, turn on the gas supply to the kegs and draw the beer through. Always take a sample of the beer to check for taste and clarity.
- Record the line cleaning in a log book.

## YOU MUST ALWAYS REMEMBER TO:

- Measure chemical carefully and never exceed recommended amount. Do not exceed a 30 minute soak time.
- Wear recommended personal protection equipment such as gloves, goggles and safety apron when handling chemical concentrates.
- Always add chemical to water never water to chemical when mixing. This minimises risk of chemical splashes.
- Ensure bar staff are aware when beer pipe cleaning is in progress.
- Clean beer pipes and associated equipment **AT LEAST EVERY SEVEN DAYS**
- Use recommended pipe cleaning detergent
- Follow the safety instructions on detergent container and pressurised cleaning bottles.

IF YOU HAVE ANY QUESTIONS ALWAYS TALK TO YOUR SUPPLIER

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