



CELLAR CHECKLIST

DAILY

- MAKE SURE WASTE BOOK IS UP-TO-DATE
- CHECK THE CELLAR TEMPERATURE IS 11-13°C
- CLEAN ANY SPILT BEER OFF THE CELLAR FLOOR
- CHECK KEGS ARE WITHIN DATE AND USED IN THE RIGHT ORDER
- CHANGE WATER RESERVOIR IN THE GLASS WASHER (PREFERABLY 2X DAILY)
- CLEAN GLASS WASHER FILTER & JETS
- CHECK DETERGENT AND RINSE AID LEVELS
- CLEAN CREAMER INSERTS FOR GUINNESS & CREAMFLOW PRODUCTS
- WASH OUT DRIP TRAYS
- TURN OFF GAS LAST THING AT NIGHT

NOTE: GET INTO THE HABIT OF DOING A QUALITY CHECK BEFORE YOU OPEN UP. DRAW A SMALL QUANTITY FROM EACH TAP INTO A WINE GLASS. EXAMINE IT FOR HAZE AND FOR VINEGAR OR BUTTERSCOTCH FLAVOURS

WEEKLY

- CHECK THE REMOTE IS TOPPED UP WITH WATER AND HAS AN ICE BANK
- INSPECT THE FOB DETECTORS AND ANY UN-INSULATED LINES UNDER THE BAR FOR YEAST SPOTS
- BEFORE DELIVERY GET THE EMPTIES OUT AND WASH THE CELLAR FLOOR
- THOROUGHLY CLEAN THE GLASS WASHER
- REPLENISH AND BACK WASH THE SALT COLUMN (IF APPLICABLE)
- EMPTY AND CLEAN ICE MAKER
- CLEAN UNDER-COUNTER COOLER AIR VENTS WITH A BRUSH

EVERY 2 MONTHS

- RENOVATE ALL GLASSWARE (REMEMBER THAT ALL NEW GLASSWARE SHOULD BE RENOVATED BEFORE USE)

DELIVERING GREAT BEER TOGETHER

