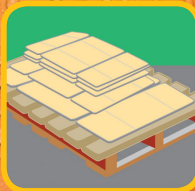




CELLAR UPKEEP



CELLARS SHOULD BE CLEANED THOROUGHLY ONCE A WEEK



KEEP THE CELLAR FREE OF CLUTTER



SPILLAGES SHOULD BE CLEANED UP IMMEDIATELY. THEY ARE EASY TO SLIP ON AND A MAJOR SOURCE OF INFECTION



DON'T USE STRONG BLEACH TO CLEAN FLOORS IF CASK BEERS ARE ON SALE AS THEY CAN BECOME CONTAMINATED



CITRUS FRUITS, CURRIES AND OTHER PUNGENT FOODS GIVE OFF AROMAS WHICH ALSO TAINT CASK PRODUCTS



NEVER KEEP MEAT OR FISH IN THE CELLAR – IT BREAKS H&S REGULATIONS, WHICH STATE THEY SHOULD BE KEPT AT LESS THAN 5°C

DELIVERING GREAT BEER TOGETHER

