

Profit Through Quality

KEG BEER

Clean lines every 7 days

Do not take longer than 5 days to sell a keg

Ensure cellar temperature is 11-13°C

Clean up beer spillages and do not store food in the cellar

Use a cool, clean, branded glass every time

Renovate glassware when new and once every 2 months thereafter

Beer Cooling

- Maintain cellar temperature at 11 to 13°C
- Keep the cellar door closed
- Allow kegs 24 hrs to cool down
- Keep cooler grills clear of obstructions

Stock Control

- Use the oldest beer first
- Sell kegs within 5 days of connecting up
- Make sure kegs are labelled and undamaged
- Check you have sufficient days left to sell the product

Changing a Keg

- Close the tap immediately when the keg runs out
- Ensure gas supply is turned off
- Disconnect coupler, then reconnect to new keg
- Make sure keg is undamaged and oldest beer is used first
- Turn gas back on
- Clear all air from the top of the fob detector chamber and feed line, using the bleed valve



Cellar Hygiene

- Clean up beer spillages immediately
- Do not store strong smelling foods and chemicals in the cellar
- Ventilate the cellar for at least 10 minutes per day
- Thoroughly clean the cellar every week, preferably just before delivery
- Where pest infestation or flooding occurs, make sure to provide evidence of sanitisation by way of a professional sanitisation report

Line Cleaning

- Clean lines every 7 days using brewery approved detergent. Check container for dosage rate. Wear eye protection and gloves (Line cleaning fluid is very dangerous) Follow this procedure: -
1. Turn off coolers and push fob detector knobs to up position
 2. Flush out beer with water
 3. Follow with detergent
 4. Leave detergent soaking for 30 minutes, during which it should be refreshed every 10 minutes
 5. Flush out detergent with 2 gallons of water per tap
 6. Pull down fob detector knobs and turn coolers back on

Glasswashing

- Renovate glassware when new and once every 2 months thereafter
- Keep the glasswasher free of mould by cleaning every week
- Change the rinse water at least once per day, preferably twice
- Make sure glasswasher (not dishwasher) rinse aid and detergent are connected and topped up
- Allow glasses at least 45 minutes to dry when inverted and 10 minutes when right way up (for immediate use only)
- Glasses should be stored upside down on plastic lattice
- Do not put coffee cups or plates in the dishwasher
- Use Quosh to remove lipstick residues

Pouring the Perfect Pint

STEP 1: Use a clean, dry, branded glass. Wet or greasy glassware will make the beer go flat



STEP 2: Hold glass at the base tilted at 45°, open tap fully and gradually straighten as it fills. Never place the glass flat on the beer tray during pour as this will create a lot of foam



STEP 3: Aim to have the glass upright as the beer reaches the brim. Try and avoid immersing spout in the beer head, which should be no more than 10mm deep



STEP 4: Present with brand logo facing consumer



Creamflow and some craft products may need between 1 to 3 minutes to settle

Gas

- Don't get 30/70 gas mixed up with 60/40
- Report any gas leaks immediately, Carbon Dioxide is dangerous
- When in use, secure gas cylinders with chains or straps
- When empty, make sure cylinders are secured upright or chocked if lain on side
- Don't tamper with gas fittings, it can be dangerous and may affect beer quality
- When changing a cylinder make sure the washer is in place and not overtightened
- Turn off gas cylinders when not in use