

DIRTY GLASS TO CLEAN GLASS

OUR POLICY

Every pint will be served in a clean, cool, dry and grease free glass.

WHY WE DO IT

To ensure every beer is served to customers in a clean glass.

DO

- ✓ Adhere to COSHH regulations when handling cleaning chemicals.
- ✓ Have the COSHH data sheet available for the recommended glass washing detergents and rinse aid.
- ✓ Check and top up detergent and rinse aid daily.
- ✓ Check cleaning chemicals are being used.
- ✓ Clean glasses after every beer has been consumed and the glass is empty.
- ✓ Clean all new glassware using Renovate detergent before use. Use Renovate in accordance with the manufacturers recommendations printed on or instructions with the detergent container.
- ✓ Clean all glassware washing systems and maintain in accordance with the 'Glass Washer Maintenance Policy'.
- ✓ After washing leave glasses to cool and dry before use, upside down on sheets of rigid plastic lattice.
TIP – keep freshly washed glassware away from existing clean glassware to enable a cool dry glass to be used for each beer.
- ✓ Remove any drink residues, fruit or other debris from a glass before washing.
- ✓ Remove any lipstick marks from the top of a glass before washing by either hand, a slice of lemon or a 'Quosh' pad.
- ✓ Allow time for the glass to drain dry and cool before use:
 - Serving beer in a wet glass can depress head formation resulting in a 'flat' looking pint.
 - Serving beer in a hot glass allows excess gas to escape from the beer resulting in a large head production – called 'Fobbing.'
- ✓ Check glasses are clean regularly by using the 'Water Break Test' or a visual inspection.
- ✓ Always wash your hands after handling dirty glasses.

DON'T

- ✗ Ever refill a used or dirty glass to dispense a beer.
- ✗ Cool a glass by running under cold water, thermal shock to the glass may cause the glass to break or explode.
- ✗ Ever dry glassware using a drying towel as bacteria from the cloth may be transferred to the glass or grease from fabric softeners used to clean the cloth may be transferred to the glass, affecting the appearance of the beer.
- ✗ Handle clean glasses around the top half or brim (the drinking half!).

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GLASSWARE CLEANING PROCESS

Clean the glass using one of the three methods below:

Cabinet glass washing machines

- ◆ Fill the glass basket of the machine, place in the machine, turn on and run the machine for a full cycle.
- ◆ Empty the glass basket and place glasses on plastic lattice to drain, cool and dry.

Brush washing

- ◆ Plunge the glass 2 or 3 times onto the brushes if they are rotating mechanically, or rotate the glass manually whilst plunging onto the brushes.
- ◆ Rinse the glass thoroughly in running water.
- ◆ Place glasses on plastic lattice to drain, cool and dry.

Hand washing

- ◆ Wash the glass by hand in hand hot water with a proprietary detergent formulated for washing glassware by hand. NEVER use household washing detergents.
- ◆ Rinse the glass thoroughly in running water.
- ◆ Place glasses on plastic lattice to drain, cool and dry.

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