

# LICENSEE CELLAR EQUIPMENT

## OUR POLICY

Licensee should equip the cellar with ancillary equipment as listed.

## WHY WE DO IT

The cellar should be equipped to maintain high levels of cleanliness. This will help to deliver fresh tasting beer and minimise wastage, customer complaints and beer returns to the brewery.

### DO

- ✓ Pick equipment from the list below relevant to the outlet.
- ✓ Replace worn out or damaged equipment.
- ✓ Add any further equipment deemed necessary to maintain cellar cleanliness.

### DON'T

- ✗ Clean lines with beer line cleaner when open.

## REQUIRED EQUIPMENT

- ◆ Mercury style cellar thermometers
- ◆ Food grade plastic hosepipe
- ◆ Food grade stainless steel bucket
- ◆ Deck scrubbing brush
- ◆ Hand scrubbing brush
- ◆ Floor broom
- ◆ Dustpan and brush
- ◆ Good quality washing up brush
- ◆ Selection of bottle style brushes (for interior cask tap cleaning)
- ◆ Vertical extraction brush ( for interior vertical extraction rod cleaning – if used)
- ◆ Floor mop
- ◆ Floor mop bucket
- ◆ 2 litre plastic measuring jug
- ◆ Plastic jugs x 2
- ◆ Enclosed safety goggles (like ski goggles)
- ◆ Gauntlet style heavy duty rubber gloves
- ◆ Rubberised or plasticised apron
- ◆ Small plastic storage containers (for storing spiles, clean cask washers or hop filters)
- ◆ Medium sized plastic storage containers (for storing clean aspirator spigots, and non-return valves)
- ◆ Large plastic storage containers (for storing clean taps or vertical extraction shanks, blank caps and rods)
- ◆ Selection of cleaning cloths
- ◆ Disposable paper towels
- ◆ Hand wash soap

GOT A PROBLEM WITH BEER QUALITY?  
VISIT: [WWW.BEER-GENIUS.CO.UK](http://WWW.BEER-GENIUS.CO.UK)

