

KEG BEERS & PRESSURE SYSTEMS

OUR POLICY

Dispense systems installed to comply with industry code of practice for pressure systems and product handled according to this guide.

WHY WE DO IT

To install keg beer equipment to meet health and safety requirements, any industry code of practice and brand owners dispense specification. This will lead to best dispense, minimising wastage and unnecessary beer returns, and provide licensees with a compliant and safe environment.

DO

- ✓ The brewery should install gas systems to industry code of practice.
- ✓ The brewery should instruct licensees on the gas system and their obligations.
- ✓ The brewery should complete paperwork for industry code of practise relating to safe operation of gas pressure systems.
- ✓ The brewery should leave the following publication on site: 'Instructions for the safe operation of gas pressure systems used in the dispensing of beers and lagers.'
- ✓ The brewery should complete and leave a Pressure System Card.
- ✓ The brewery should install dispense equipment to meet brand owners specifications.
- ✓ Licensees must temperate all keg beers for at least 2 days after delivery.
- ✓ Licensees must train staff how to change kegs (if part of their duties).
- ✓ Licensees must train staff how to change gas cylinders (if part of their duties).
- ✓ Licensees must train staff on dangers of beer dispense gas (if they have access to the cellar).
- ✓ Licensees must train staff how to identify a beer dispense gas leak and what actions to take (if they have access to the cellar).
- ✓ Licensees must keep staff training records.
- ✓ Licensees are required to complete a risk assessment on dispense gas storage.

DON'T

- ✗ Licensees should never use a pressure system past its retest date.
- ✗ Licensees should never tamper with or adjust pressures on valves, unless fully trained.
- ✗ Licensees should never tamper with or try to remove spears from kegs.

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LICENSEE'S KEG BEER HANDLING PROCESS

- ◆ Order enough stock to allow for 2 day attemperation, in the cellar, after delivery and before sale.
- ◆ Order keg containers sizes that can be sold within 5 days of connection for sale.
- ◆ Train staff how to change a keg.
- ◆ Train staff how to change gas cylinders.
- ◆ Train staff on the dangers of beer dispense gas.
- ◆ Train staff how to identify a beer dispense gas leak and what action to take.
- ◆ Complete a risk assessment on beer dispense gas in the cellar.
- ◆ Turn beer dispense gas off when closed.
- ◆ Check water levels on 'in line coolers' (both remote and flash) and top up if necessary at least weekly.
- ◆ Keep in line cooler grills free from dust, fluff and rubbish.

BREWERY KEG BEER AND PRESSURE INSTALLATION PROCESS

All steps below referenced in Quality and Dispense Services' Installation Standards Manual.

- ◆ Install keg beers to meet brand owner's specifications.
- ◆ Train licensees on how equipment works and required maintenance.
- ◆ Install gas systems to comply with industry code of practice.
- ◆ Complete industry code of practice training to licensees.
- ◆ Complete industry code of practice paperwork and handle to industry requirements.

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