LINE & EQUIPMENT CLEANING

OUR POLICY

Line cleaning – all lines are cleaned at correct frequency using recommended detergent and correct procedure.

Equipment cleaning (cask) – use clean equipment for each new cask.

WHY WE DO IT

To ensure fresh tasting beer and minimise wastage from fobbing, customer complaints and beer returns to the brewery.

DO ✔

- ✔ Keep to COSHH (Control of Substances Hazardous to Health) regulations:
  - Always wear protective clothing (goggles, gloves and apron) when handling or using chemicals.
  - Display signs at the bar that line cleaning is in progress.
- ✔ Have the COSHH data sheet available for the recommended line cleaner.
- ✔ Complete a COSHH risk assessment for the use of the recommended line cleaner.
- ✔ Store chemicals using the manufacturer's recommended method.
- ✔ Use a measuring jug to mix line cleaner to the correct strength.
- ✔ Inform all staff that line cleaning is in progress.
- ✔ Use only freshly-mixed detergent.
- ✔ Clean all beer lines at correct frequency.
- ✔ Flush cask ale lines with clean, cold fresh water between each cask.
- ✔ Allow enough time for line cleaning, at least 2-3½ hours (depending on number of lines).
- ✔ Know the volume of each line by measuring out the volume of beer in each line when being flushed with water, it is easy to see when beer changes to water.
- ✔ Clean all keg couplers with water every 7 days.
- ✔ Store cleaning bottles inverted between use.
- ✔ Adhere to correct process steps.

DON'T ✘

- ✘ Clean lines with beer line cleaner when open.
- ✘ Have beer line cleaner in any lines when open.
- ✘ Re-use line cleaner from a previous clean to clean lines.
- ✘ Use line cleaner either too strong of too weak.
- ✘ Leave beer line cleaner in lines for longer than 1 hour.
- ✘ Leave water in any beer lines.
- ✘ Leave water in cleaning bottles or buckets.
- ✘ Leave any clean equipment in water.
- ✘ Touch beer line cleaner concentrated or diluted with bare hands.
- ✘ Mix any chemicals together.

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HOW TO CLEAN KEG LINES

- Inform staff that cleaning is in progress.
- Display 'DANGER line cleaning in progress' notices in appropriate places.
- Remove all dispense tap spouts and sparklers on lines to be cleaned and clean separately.
- Disconnect keg couplers from kegs and clean before attaching to cleaning socket.
- Fill the cleaning bottle with clean fresh water, turn on the gas supply to the cleaning gas pump.
- Flush all beer out of lines with clean, cold, fresh water – don't forget the fob detectors.
- Mix a fresh mix of recommended line cleaner to the correct strength, as indicated on the instructions on the line cleaner container.
- Fill fob detectors with diluted line cleaner, then pull through to the dispense taps.
- Soak lines for 10 minutes, agitate detergent through fob detector and refill each line with fresh detergent.
- Soak lines for another 10 minutes, agitate detergent through fob detector and refill each line with fresh detergent.
- Soak lines for a final 10 minutes, agitate detergent through fob detector and refill each line with fresh detergent.
- Rinse cleaning bottle and fill with clean, cold, fresh water.
- Flush detergent from fob detectors.
- Flush detergent from beer lines, and then pull an additional 10 litres of water through each line – don't forget the fob detectors if fitted.
- Replace cleaned spouts and sparklers on the correct dispense taps.
- Disconnect keg couplers from cleaning sockets and connect to the correct keg.
- Pull product through to dispense taps and check product QUALITY (Clarity, Aroma Taste and Temperature).

HOW TO CLEAN CASK LINES

- Inform staff that cleaning is in progress.
- Display 'DANGER line cleaning in progress' notices in appropriate places.
- Remove all beer engine sparklers from spouts on lines to be cleaned and clean separately.
- Disconnect lines from casks, remove and clean separately tap washers or hop filters.
- Flush all beer out of lines with clean, cold, fresh water – don't forget the fob detectors if fitted.
- Mix a fresh mix of recommended line cleaner to the correct strength, as indicated on the instructions on the line cleaner detergent container, in ideally a stainless steel bucket or keg line cleaning bottle.
- Pull through diluted line cleaner to the beer engines – don't forget the fob detectors if fitted.
- Soak lines for 10 minutes, refill each line with fresh detergent, agitate detergent through fob detector if fitted.
- Soak lines for another 10 minutes, refill each line with fresh detergent, agitate detergent through fob detector if fitted.
- Soak lines for a final 10 minutes, refill each line with fresh detergent, agitate detergent through fob detector if fitted.
- Rinse bucket or cleaning bottle and fill with clean, cold, fresh water.
- Flush detergent from beer lines, and then pull an additional 10 litres of water through each line – don't forget the fob detectors if fitted.
- Replace cleaned sparklers on the beer engine spouts.
- Reconnect lines to cask taps using a clean tap washer or hop filter.
- Pull product through to dispense taps and check product QUALITY (Clarity, Aroma Taste and Temperature).

HOW TO CLEAN EQUIPMENT (CASK)

EQUIPMENT TO BE CLEANED

Cask taps, Vertical extractor rods, shanks and blank caps, cask aspirator spigots and cut down non-return valves, cask tap washers or hop filters.

EQUIPMENT CLEANING PROCESS

- Rinse equipment in warm water immediately after use.
- Fully dismantle equipment before cleaning.
- Brush all parts inside and out using a brush, tap brush, or vertical extraction rod cleaning brush.

- Soak equipment in correctly diluted line cleaner for approximately 30 minutes.
- Rinse equipment in clean fresh water after cleaning in detergent.
- Thoroughly air dry equipment after rinsing.
- Once dried, store clean equipment in clean sealable containers.
- Avoid if possible handling parts of clean equipment that may come into contact with beer.

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