

GLASS WASHER MAINTENANCE

OUR POLICY

Cleaned and checked daily.

WHY WE DO IT

To ensure that every glass is clean after being washed.

DO

- ✓ Adhere to COSHH (Control of Substances Hazardous to Health) regulations when handling cleaning chemicals.
- ✓ Clean glass washing systems daily.
- ✓ Check spray bar nozzles are unblocked daily.
- ✓ Check upper spray bar nozzles are unblocked daily.
- ✓ Leave cabinet washer doors open after cleaning when premises are closed.
- ✓ Check detergent and rinse aid levels daily.
- ✓ 2 or 3 times each week check glasses are actually clean.
- ✓ Empty drink residues and rubbish/debris from a glass before washing.
- ✓ Regenerate water softeners.
 - Built into cabinet glass washer – Check weekly and top up with salt specified for water softeners, OR when a service light appears on the control panel.
 - Auto soft water softeners on Fridays & Mondays following the manufacturers' instructions for regeneration. These are found external to cabinet glass washer.

DON'T

- ✗ Be afraid to empty and clean the glass washer before an expected busy session.
- ✗ Wash anything but beer, cider, wine or soft drink glasses in a glass washer.

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CABINET WASHER MAINTENANCE PROCESS

Daily: before opening

- ◆ Reassemble machine.
- ◆ Switch on and allow the machine to fill and come to temperature.
- ◆ Run the machine through one cycle before washing glassware.

Daily: on closing

- ◆ Drain the machine and switch off.
- ◆ Check bottom spray nozzles are unblocked and clean if necessary.
- ◆ Check top spray nozzles are unblocked and clean if necessary.
- ◆ Check that top and top rotating spray bars (if fitted) are freely rotating.
- ◆ Remove and clean filters.
- ◆ Clean around door seals.
- ◆ Clean all panels inside machine.
- ◆ Leave cabinet door open overnight.
- ◆ Check detergent and rinse aid levels, top up if necessary .
- ◆ Monitor detergent usage.

Weekly

- ◆ Thoroughly strip down and thoroughly clean washer interior panels, spray bars nozzles, filters and door seals.
- ◆ Reassemble machine.
- ◆ Run the machine through one cycle with 'Renovate' added to clean the empty machine.

BRUSH SYSTEMS MAINTENANCE PROCESS

NOTE: mechanical systems are now rarely found in use.

- ◆ Clean and sanitise equipment daily during closedown to manufacturer's instructions.
- ◆ Ensure that an adequate supply of detergent recommended by manufacturer and follow instructions for washing glasses.

HAND WASHING MAINTENANCE PROCESS

- ◆ Clean and sanitise equipment daily during closedown.
- ◆ Clean the double sink or a bowl within a sink.

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