



Quality Cleaning guidelines

THE BRITISH BEER & PUB ASSOCIATION HAS LISTED THE INDUSTRY RECOMMENDATION FOR HYGIENIC MANAGEMENT OF CELLARS AND CLEANING OF BEER DISPENSE LINES.

1 | GENERAL

Beer is classified as a food under The Food Safety (General Food Hygiene) Regulations 1995. The same standards of hygiene should therefore be applied to cellars as to kitchens. The following conditions should apply:

- Structure of the cellar should be clean and in good order, repair and condition to enable effective cleaning
- Cellar temperature should be constantly maintained at 11-13°C (52-56°F)
- Suitable lighting should be provided
- Suitable and sufficient ventilation should be provided (to reduce humidity and condensation)
- Access to the cellar should be free of obstruction

2 | CELLARS

To ensure the consistent quality of products, the following standards should be maintained:

- Cellars should be kept clean at all times (a routine cleaning schedule is advisable)
- All utensils should be thoroughly cleaned after use and stored on shelving constructed from impervious materials
- Spilled products should be wiped up immediately
- Cellars should only be used for the storage of specified beverages (beers, ciders, spirits, soft drinks or wines) and dispense equipment
- Cellars must not be used for storage/preparation of perishable food
- Cellar storage areas should never be used to store pungent items (e.g. onions, vinegar, paraffin, disinfectant or bleach)
- Animals should not be allowed in the vicinity of the cellar area.

- Equipment made of brass or similar metal is not desirable for use in dispense equipment - stainless steel or plastic based material should be used
- Waste bins should not be used in cellars – all waste should be removed immediately to prevent product contamination.
- Cellar tools should be in good working order and stored in hygienic conditions
- Cooler grills should be clean and unobstructed
- Washers, corks and pegs should be stored in clean, dry conditions
- Dispense equipment not in use should be clean, dry and stored in hygienic conditions
- Smoking should not be permitted in the cellar
- Drains and gulleys should be kept clean and fresh
- Sumps should be thoroughly cleaned (at least once a week)

3 | DISPENSE SYSTEMS

General

Cleanliness of dispense equipment is essential to maintain high standards of quality and presentation. Hazy beers with a poor palate can often be attributed to a build-up of yeast and other micro-organisms in beer lines. The objective of line cleaning is to maintain a constant state of hygiene and not to wait for yeast to accumulate. All beer and cider dispense systems should be cleaned at least every seven days.

Whilst the method of cleaning is standard, reference should always be made to the brewer/product supplier for guidance on the preferred method of cleaning for the particular product. Where cleaning “ring mains” are fitted, this enables all dispense fonts to be fed from one cleaning container. Similarly, all product containers requiring a gas supply can be supplied from one source where gas “ring mains” are fitted.

Safety Considerations

All staff should be made aware that line cleaning is taking place. Staff involved in line cleaning should be following manufacturer instructions (and/or procedures). Staff should also be aware of safety considerations and details on COSHH sheets. Ensure that COSHH information sheets are available for each detergent used. Ensure staff observe health and safety precautions in relation to the use of cleaning fluids.

Observe the following precautions:

- Under no circumstances should any beer or cider casks or kegs be used for any cleaning purposes, or the storage of any other liquid than that for which they were designed
- Ensure that food grade hoses are used throughout the process, including the filling of cleaning bottles
- Ensure that CO2/mixed gas safety procedures are observed
- Observe information on instruction cards
- Ensure that electrical equipment is operated in a safe manner and with regard to Electricity at Work Regulations (See BLRA Code of Practice on Electrical Safety)
- Use only cleaning chemicals which have been approved by your company
- Do not mix any other chemicals with the approved cleaning chemical
- When making up the cleaning solution protective clothing and goggles should be worn
- Recommended measures should not be exceeded – follow manufacturers’ instructions

- Always add the cleaning fluid concentrate to the water to avoid the possibility of chemical burns
Rinse measuring vessels immediately
- Store cleaning chemicals in their original containers
- It is recommended that only small containers are supplied for one tap outlets for larger outlets a pumped system (not pressurised) is preferred.

Cleaning Keg Beer Lines

The following procedures should be followed:

- Clearly identify each tap as undergoing cleaning
- Make up a sufficient quantity of cleaning solution to the strength specified in the manufacturer's instructions
- Turn off the gas supply at the secondary reducing valve and disconnect the coupler(s) from the keg(s)
- Reconnect the keg coupler(s) to the cleaning bottle, or to the appropriate ring main point, and turn on the gas supply at the secondary reducing valve
- Open the dispense tap(s) and draw water through to the dispense point(s) until all beer in the line has been discharged to waste
- Replace water bottle with bottle filled with cleaning fluid and draw through cleaning solution
- Allow to soak(steep) for the time specified by the manufacturer
- During the "soaking" period draw off small amounts of cleaning solution at the dispense points until the detergent runs clear
- Turn off the gas at the secondary reducing valve, depressurise the cleaning bottle and disconnect the keg coupler
- Rinse out the container, fill with cold water, reconnect the keg coupler, turn on the gas supply and flush through the beer lines (one gallon per tap) until all trace of detergent is removed
- Disconnect the keg coupler(s), soak in cleaning solution, rinse in cold water and reconnect to the product container
- Ensure that sparklers, orifice plates etc. are thoroughly cleaned
- Sparklers, spouts and dispense nozzles should be cleaned daily in a specified container with cleaning fluid
- Draw the product to the tap and check for clarity and aroma
- Empty, rinse, and store away all equipment used in a clean dry place
- If a fob detector is fitted, it should be set to clean and pass detergent through the bleed valve

It is important to remember that any equipment after cleaning should be replaced with clean hands.

4 | PERSONAL HYGIENE

All personnel are to be aware that they need to follow hygiene requirements:

- Hands have to be washed after going to the toilet and at a frequency that is appropriate e.g. after eating, smoking, and drinking
- Hands should be thoroughly cleaned including fingernails
- Cuts and grazes on skin should be covered
- Staff must inform their employer when they are suffering from an infectious disease

Whilst the British Beer & Pub Association has taken all reasonable care in the preparation of this general guidance, it accepts no responsibility for loss or damage arising from reliance on any of the information presented. Where necessary, further guidance should be obtained from individual brewers/suppliers about specific products.