

KEG · TO SHUT DOWN ALL KEG BEER AND KEG CIDER LINES

IMPORTANT · Lines should be cleaned first then purged of liquids. All In Line remote coolers should be switched off

Firstly - Clean lines to correct practise, which is:

- Remove all dispense tap spouts and sparklers on lines to be removed and clean separately
- Adhere to COSHH regulations when line cleaning - wear protective clothing
- Turn gas off to secondary valves, disconnect keg couplers
- Clean Keg couplers before connection to cleaning sockets
- Flush all beer out of lines with clean, cold, fresh water – starting with fob detectors
- Mix a fresh mix of line cleaner to the correct strength as indicated on the instructions on the product label.
- Fill Fob detectors with correct strength diluted line cleaner, then pull through to the dispense taps
- Soak lines for 10 minutes, agitate detergent through fob detector and totally refill each line with fresh detergent
- Soak lines for another 10 minutes, agitate detergent through fob detector and totally refill each line with fresh detergent
- Soak lines for a final 10 minutes, agitate detergent through fob detector and totally refill each line with fresh detergent
- Rinse cleaning bottle and fill with clean, cold, fresh water
- Remove detergent from fob detectors with plenty of fresh water
- Remove detergent from beer lines by volume then flush through each line with a further 10 litres of water

Secondly – To purge lines of fluid:

- Empty cleaning bottles of any liquid, connect as for standard line clean
- Make sure fob detectors float release buttons are set to release the float
- Purge all liquid out of the fob detectors by using the priming buttons
- Open all taps at the bar and purge all liquid out of the lines, until mostly air comes out.
- Placed cleaned spouts back onto correct taps
- Remove keg coupler from cleaning socket and dry out sockets and couplers with ‘blue roll’
- Place couplers onto cleaning socket for storage
- Ensure all beer coolers and dispense gas system are switched OFF.

CASK ALE · TO SHUT DOWN ALL CASK ALE LINES IN A PUB

IMPORTANT – Lines should be cleaned first then purged of liquid.

Firstly - Clean lines to correct practise, which is:

- Remove all sparklers to beer engines and clean separately
- Adhere to COSHH regulations when line cleaning - wear protective clothing
- Disconnect lines to casks, and remove tap washers/hop filters (to be cleaned separately)
- Flush all beer out of lines with clean, cold, fresh water – including fob detectors (if fitted)
- Mix a fresh mix of line cleaner to the correct strength as indicated on the instructions on the product label.
- Fill fob detectors (if fitted) with correct strength diluted line cleaner, then pull through to the beer engines at the bar
- Soak lines for 10 minutes, agitate detergent through fob detector (if fitted) and totally refill each line with fresh detergent
- Soak lines for another 10 minutes, agitate detergent through fob detector (if fitted) and totally refill each line with fresh detergent
- Soak lines for a final 10 minutes, agitate detergent through fob detector (if fitted) and totally refill each line with fresh detergent
- Rinse cleaning bottle/buckets and fill with clean, cold, fresh water
- Remove detergent from fob detectors (if fitted) with plenty of fresh water
- Remove detergent from beer lines by line volume then flush through each line with a further 10 litres of water

Secondly – To purge lines of fluid:

- Empty cleaning bottles/buckets of any liquid, place lines in these
- Make sure fob detectors (if fitted) float release buttons are set to release the float
- Purge all liquid out of the fob detectors (if fitted) by using the priming buttons
- Keep pulling beer engines at the bar until air is coming out of spouts
- Placed cleaned sparklers back onto beer engines
- Connectors in the cellar should be placed in clean dry buckets or suspended in the air. They should NOT be left on the cellar floor
- All APC coolers should be switched off.

RECOMMISSIONING YOUR LINES

Before re-connecting any lines that have been subject of a close-down completed using DAYLA guidance, lines must be cleaned following correct practise and process as below.

THE DO'S AND DON'TS

DO:

- Adhere to COSHH (Control of Substances Hazardous to Health) regulations when line cleaning
- Always wear protective clothing (Goggles, Gloves and an 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 manufacturers recommended method
- Use a fresh mix of beer line cleaner for line cleaning
- 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 when line cleaning
- Allow enough time for line cleaning, at least 2-3 1/2 hours (dependant on number of lines)
- Know the volume of each line
- 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 or 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
- Mix any chemicals together



RECOMMISSIONING YOUR LINES



Before re-connecting any lines that have been subject of a close-down completed using DAYLA guidance, lines must be cleaned following correct practise and process as below.

Line Cleaning - Keg Line Cleaning Process Steps

- Inform staff that cleaning is in progress.
- Display 'DANGER line cleaning in progress' notices in appropriate place.
- Remove all dispense tap spouts and sparklers and clean separately
- Attach Keg couplers to cleaning sockets
- Fill the cleaning bottle with clean fresh water, turn on the gas supply to the cleaning gas pump
- Fill all beer 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 then pull through each line with a further 10 litres of water
- 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)

Cask Line Cleaning Process Steps

- Inform staff that cleaning is in progress.
- Display 'DANGER line cleaning in progress' notices in appropriate place.
- Remove all beer engine sparklers from spouts and clean separately
- Drop all cask lines in a cleaning bottle/bucket filled with clean, cold fresh water
- Fill the 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 then pull through each line with a further 10 litres of water - 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)