

## Cellar Health & Safety and Startup Guidance:

- **Do not enter Beer cellar initially on your own, have somebody with you.**
- Check fixed Co2 monitor to ensure safe to enter the cellar.
- Ensure that you know where to go to turn off Dispense gas.
- Ensure that all cellar illumination is working.
- Clean down cellar walls with warm soapy water and disinfect afterwards with alcohol spray.
- Clean cellar floor as well and it is good practice to seal the floor while the cellar is empty.
- Ahead (72 hours) of restart turn on all cooling systems ,allow them to run up and check that they are cooling and making ice. Check that there is adequate water in multi circ water baths.
- Check for water leaks around coolers and pythons.
- Check that Dispense gas is charged up fully,change any gas bottles that are low.
- Inspect gas regulator bullnose rings if damaged request replacement from BOC.
- Ensure that all gas spurs are in the open position.
- Ensure that there is power going to the BGB ( Gas Generator Machine ). Run to build up gas reserves.

## Keg tap up Guidance:

- Ahead of reopening restock cellar (at least 72 in advance if possible).
- Only tap up one tap per brand initially to allow for low footfall.Where possible stick to one bank of taps to optimise the cooling from the python.
- Never handle the tapping head on the base. Do not let the tapping head touch the ground.
- Upon every keg change or after line cleaning, spray the dispense head and keg neck/seal with cellar hygiene spray.
- Tap up kegs the day before re opening and once the beer is at the tap stop pouring to leave the beer settle in the lines.This will prevent waste.
- Visually check that there are no beer leaks under the counter and at the coolers.
- Look also at the fobs to make sure that there is no movement of beer, if the beer is moving in the fob this is an indication of a beer leak somewhere in the system.

## Bar Care Guidance ahead of Restart:

- All bar areas must get a deep clean with the correct cleaning agents ahead of restart.
- Fixed Bar equipment such as countermounts ,taps,tap handles fridge doors etc.should be washed down and cleaned with warm soapy water dried with paper towel before disinfection with cellar hygiene spray.
- Stout nozzles and any Dalex tap nozzles should be removed and cleaned in warm soapy water, rinsed well and refitted to the tap.
- Glasswashers should have filters and spraybar nozzles cleaned and then run up at least 4 times to drain using renovate power during the run cycle.
- Check glasswash cleaning agents that they are fully topped up.
- Bottle Coolers/Refrigeration Cabinets ensuring stock has been removed and checked for Best before date .Keep doors closed when turning back on leave them on long enough for temperature to start dropping, please ensure doors are given a clean down including the seals otherwise you will be left with a stale smell inside the fridge.
- Ice Machines ,clean down the inside again with warm soapy water ensuring that water drain lines are clean ,rinse out well after cleaning and disinfect with cellar hygiene spray.Run up to make 4 full batches of ice ,discarding the ice each time.Then switch off .Ensure all ice bin/buckets/trowels are also cleaned with warm soapy water ,rinsed out well and sanitised with Cellar hygiene spray.Only start your ice machine on the day of reopening to ensure fresh ice.





# IT'S GOT TO BEER POURFECT

*A pint is only as good as its pour... Nothing sours an experience like a poorly-poured pint – which is why it's so important to make sure that your service is five-star.*

**1** Choose the appropriate branded, clean and dry glass.

**2** Hold the glass at 45-degree angle, the optimum angle of pour.

**3** Ensure that the tap nozzle is not touching the side of the glass or the beer. Why? 1. Hygiene reasons & 2. holding the nozzle in the beer breaks the seal of the foam and allows the CO<sub>2</sub> to escape, which leads to a flat pint.

**4** Fully open the tap in a single movement.

- Study the pour and straighten the glass as the foam head develops.
- Wait until the glass is completely full including the foam head at top of glass.
- Close the tap fully.

**5. SERVE IT!**  
Remember!... Make eye contact with the consumer whilst placing the perfect pint on the appropriate branded mat with the brand logo facing the consumer.

Perfect Pour Video: <https://vimeo.com/397237764>