

COVID-19: SIMPLE STEPS YOU CAN TAKE IN YOUR PREMISES

Suggestions for During Shutdown

During Shutdown

- If your beer lines have not yet been cleaned by HIL, a cleaning will be scheduled before reopening
- **If beer is still in my beer line or python, will it damage my lines?** No, it will not damage your beer lines
- Turn off BOC dispense gas
- All Multicircs, cold rooms, coolers should be shut down
- Leave cold room door open, to avoid bad odours & keep air circulating

Other Options



Unplug the Blade unit in your pub: remove the keg and start with a fresh keg next time.

Glassware



- Clean out glasswasher filters
- Run empty glasswasher with Renovate
- Clean all bar runners & glass mats
- Drain & shut down glasswasher
- Leave glasswasher door ajar

COVID-19: STEPS TO TAKE PRIOR TO REOPENING

How to Ensure Draught Quality

48 hours prior to reopening



- Do a deep clean of your premises
- Check CO2 gas monitor for safe entry into cold room
- Switch on Multicirc and cold room to create ice to chill pythons to back of taps
- Turn on BOC dispense gas
- Under counter coolers should be plugged in 12 hours in advance

Glassware – 48 hours prior to reopening

Sump type machine: Renovate machine twice to clean interior and pipework

- For a 40 glass machine use 4 scoops per renovation
- For a 50 glass machine use 5 scoops per renovation
- After each wash empty and refill the sump with fresh water.

Freshwater type machine: Run Renovate cycle 2 times with the machine empty.

- Use 1 scoop of Renovate per cycle.
- Check that all spray nozzles are working and that spray arms are rotating

After Glasswashers are clean do the following:

- If using Quash lipstick remover, remove the sponge & clean the container
- Fit a new sponge and refill with fresh Quash liquid
- Wash all glass cloths