

# BAR

## BEER LINE CLEANING

Usually, beer lines are cleaned by a Team Leader but you might be trained in this area to provide cover for holidays or absences.

**Appropriate PPE must be worn before starting this process (gloves, safety glasses and apron).**

1. Ensure cooler has been switched off and the gas canister is turned off at the wall before disconnecting the keg filled with beer.
  - Move the plastic keg over and hook that up
2. Take a half pint glass, fill with the beer line cleaning solution and pour this into the plastic keg, take the hose and fill the remainder of the plastic keg with water, to the line marked MAX
3. Turn the gas cannister on at the wall.
  - Next to the keg, there is a bobbin filled with beer and a white line in the centre. The beer in the bobbin should be over this line. If it isn't, locate the two black levers, twist them to release the air so that the liquid is over this line, then twist back.
  - Some clubs have a clean and serve switch.
4. Make sure the beer tap and drip tray are both attached.
  - Place a bucket under the beer tap,
  - Pull the handle down to release the cleaning solution; beer will come through first, but will change to cleaning solution.
5. Once cleaning solution has started to come through, pull the handle back up to stop cleaning solution coming through.
  - Wait for five minutes then pull the handle back down to let the cleaning solution come through.
  - Empty the bucket as required.
  - Do this until all the solution has run through (it will stop running when empty).

6. Once all the solution has come through, fill the plastic keg with water to the MAX line, check the liquid bobbin to ensure it is filled with liquid. Pull the handle on the beer optic down to let the water come through.
  - Water should be pulled through the pipes once more to ensure there are no chemicals still in the pipes. Running this through twice will ensure all chemicals have been flushed thoroughly.
  
7. Once all water has been pulled through:
  - Disconnect the plastic keg
  - Re-connect the beer keg
  - Check the bobbin to ensure there is liquid filled to the white line.
  
8. Pull through the remainder of water still in the pipes until beer comes through;
  - At this point, pour **at least** four pints of beer.
  
9. Record the amount of beer poured in the waste folder.
  
10. Fill in the beer line cleaning record.