

GENERAL CELLAR MANAGEMENT

OUR POLICY

Keep the cellar in a clean hygienic state.

WHY WE DO IT

Beer is classified as food and comes under the jurisdiction of the food safety act and food safety regulations. A clean cellar will inhibit the growth of bacteria, moulds, wild yeast and reduce off smells and aromas, helping to deliver fresh tasting beer at the bar. A clean cellar will minimise customer complaints and beer returns to the brewery.

DO

- ✓ Adhere to COSHH regulations when handling cleaning chemicals.
- ✓ Have the COSHH data sheet available for any chemicals used.
- ✓ Ensure the cellar is clean and tidy at all times.
- ✓ Train staff how to change kegs and to use a plastic jug during this process.
- ✓ Ensure the cellar has no strong aromas or odours.
- ✓ Train staff to remove rubbish from the cellar immediately, not throw it on the floor.
- ✓ Seal empty cask ales using a spile in the shive and cork in the keystone.
- ✓ Keep a record of when the cellar was cleaned and by whom.

DON'T

- ✗ Use strong smelling disinfectants or bleach to clean the cellar.
- ✗ Leave food in the cellar other than packaged beers, wines and minerals.
- ✗ Store any fresh food in the cellar.
- ✗ Store fruit or vegetables in the cellar.
- ✗ Store mops and mop buckets in the cellar.
- ✗ Leave puddles of water in the cellar.
- ✗ Have a waste bin in the cellar.
- ✗ Allow animals in the cellar.
- ✗ Smoke in the cellar.

GOT A PROBLEM WITH BEER QUALITY?
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CELLAR GENERAL MANAGEMENT PROCESS

To keep the cellar in a clean hygienic state:

- ◆ Clean all spillages immediately with water.
- ◆ Capture spillages from fob detectors when changing kegs or casks in a plastic jug, then empty and thoroughly rinse the jug with water.
- ◆ Clean sinks daily.
- ◆ Clean the cellar thoroughly every week, the ideal day to do this is the day before delivery, if necessary using low odour food safe cleaners, areas to clean are as follows:
 - Floors
 - Walls
 - Ceilings
 - Sumps or drainage channels.
- ◆ Record that the cellar has been cleaned.
- ◆ Manually ventilate the cellar by opening the doors or cellar flaps to the outside for 10 minutes every day to get fresh air into the cellar.

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