




Food Safety Conversation No16: Bar Service

| Key Learning | What You Need To Know | |
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| <p>The quality and shelf life of beer can be affected by wild yeasts, mould and spores, therefore it is important to have a regular cleaning regime in place for structures, equipment and plant.</p>  | <p>Beer Line Cleaning:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Ensure that full PPE is worn when carrying out the beer line cleaning. <input type="checkbox"/> Use only the authorised beer line cleaning detergent available from Ecolab. <input type="checkbox"/> Dilute the detergent with water following the manufacturer guidelines. <input type="checkbox"/> Draw the detergent solution through at least 3 times during the line cleaning <input type="checkbox"/> Aim to leave the detergent solution in place on each pull for about 10 minutes. Do not leave for longer than 2 hours as this can taint the pipes. <input type="checkbox"/> Flush through with a minimum of 8 pints of clean water at the end of line cleaning to remove all traces of detergent. <input type="checkbox"/> Check with litmus paper that there are no detergent traces. <input type="checkbox"/> Put signage in place to warn all colleagues that line cleaning is in operation. <input type="checkbox"/> Leave unused lines charged with water, BUT the lines must be put through the line cleaning process weekly. <p>Ice Machines</p> <ul style="list-style-type: none"> <input type="checkbox"/> Ice machines can be a source of Legionella bacteria and E-coli due to unhygienic use and poor cleanliness <input type="checkbox"/> Ensure that before you proceed to use an ice machine or decant ice that you thoroughly wash your hands first <input type="checkbox"/> Ice scoops must never be left in the ice machines or ice wells. Ice scoops should be stored in a separate sanitised container and washed in a dishwasher daily <input type="checkbox"/> A twice daily clean of the external and hand contact surfaces of the ice machine should be conducted using the sanitiser spray and ensuring a minimum 1 minute contact time. <input type="checkbox"/> Every two weeks the ice machines should be emptied and cleaned internally and sanitised |   |
| HACCP Stages | Colleague Validation | |
| <ul style="list-style-type: none"> • Bar Service • Hospitality | <ol style="list-style-type: none"> 1. How many times should you draw the detergent through a beer line before flushing with water? 2. How many pints of clean water should you pull through a beer line after cleaning? 3. What do you do with Ice scoops after use? 4. How frequently do you clean an ice machine? | |
| | | More Information |
| | | <p>More information can be found within the Good Hygiene Practice Guide No: 16 Bar Service and the HSE website</p> |