



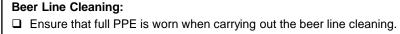
Food Safety Conversation No16: Bar Service

FS.SC.016.02

Key Learning

What You Need To Know

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.



- ☐ Use only the authorised beer line cleaning detergent available from Ecolab.
- ☐ Dilute the detergent with water following the manufacturer guidelines.
- ☐ Draw the detergent solution through at least 3 times during the line cleaning
- ☐ 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.
- ☐ Flush through with a minimum of 8 pints of clean water at the end of line cleaning to remove all traces of detergent.
- ☐ Check with litmus paper that there are no detergent traces.
- Put signage in place to warn all colleagues that line cleaning is in operation.
- ☐ Leave unused lines charged with water, BUT the lines must be put through the line cleaning process weekly.

Ice Machines

- ☐ Ice machines can be a source of Legionella bacteria and E-coli due to unhygienic use and poor cleanliness
- ☐ Ensure that before you proceed to use an ice machine or decant ice that you thoroughly wash your hands first
- ☐ 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
- 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.

Colleague Validation

☐ Every two weeks the ice machines should be emptied and cleaned internally and sanitised

CLEAN Beer Line Dirty Line with beerstone calcium buildup



HACCP Stages

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?

Bar ServiceHospitality

More Information

More information can be found within the Good Hygiene Practice Guide No: 16 Bar Service and the HSE website