

Bar Service

Good Hygiene Practice
Guide No 16

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HACCP Chart Reference

Food Storage/ Bar Service / Counter Service /
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Legal Requirements & Overview

As beverages are classed as food under Food Safety legislation, all the hygiene standards you would expect in a food preparation and service area apply to a bar.

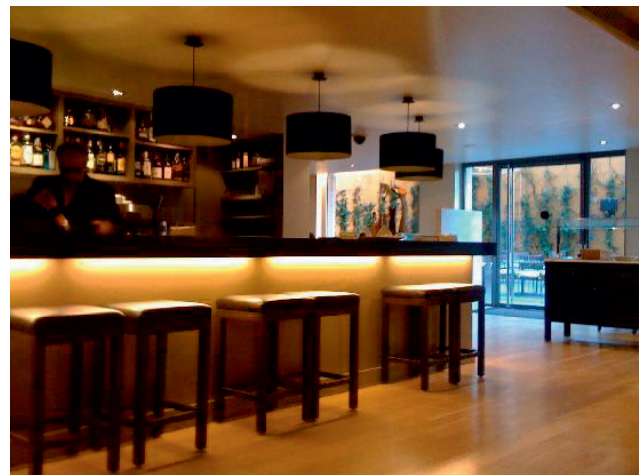
Where bars provide hot and cold food service and hot and cold holding and display, therefore **Good Hygiene Practice No: 11 - Food Service and Display** should be followed in conjunction with Guide.

By following this Guide you will be ensuring that the beverages you serve are safe and hygienic and the best quality for our customers and guests.

Contents

This Good Hygiene Practice guide covers the following areas:

- Structure and Equipment Cleaning
- Beer Line Cleaning Process
- Shelf Life
- Ice and Ice Machines



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Structure and Equipment Cleaning:

Key Structural Requirements:

The **Good Hygiene Practice Guide 14: Catering Premises and Equipment** covers the requirements for floors, walls, ceilings and other equipment and structural needs in detail. A key point to note that having wash hand basins available in a readily accessible positions at/or near service points is a legal requirement.

The wash hand basins must be equipped with hot and cold water, soap and drying facilities, as you would expect in any food preparation area.

Wash hand basins are to be used only for maintaining personal cleanliness of users, and water for cleaning of equipment and surfaces must be available at sinks reasonably accessible to the bar or cellar. The hand wash basins are not for the use of disposing of unwanted liquids (e.g. slops) and separate equipment/cleaning sinks must be used for this purpose.

Consult your HSE Manager if you need more advice on judging what is 'reasonably accessible'.

Compass Bar and Cellar Guidance:

- Beer quality and shelf life can be affected by wild yeasts, mould and spores. It is important to have a robust and regular cleaning regime in place for structures, equipment and plant.
- Cleaning processes should be organised, detailed on a cleaning schedule and should be signed off on the opening and closing checklist each day.
- Cellar walls and floors should be cleaned at least weekly, and more frequently as required.
- Spillages should be dealt with straight away. In addition to posing slip risks, spillages may attract flying insects such as vinegar fly and fruit flies.
- Ensure all equipment is included on the cleaning schedule. This includes glass washers, display fridges, cellars and display shelves.
- It is important that drinking glasses are cleaned properly for hygiene purposes. Traces of detergent or greasy films will result in a flat beer.

Beer Line Cleaning:

Details of the beer line cleaning process provided on page 4 followed precisely. The following general points are particularly important:

- Ensure that full PPE is worn when carrying out beer line cleaning.
- Make sure that signage is displayed to make it clear to other colleagues that beer line cleaning is in progress.
- Use only the authorised beer line cleaning detergent available from Ecolab, or the product prescribed by the brewery.
- Always follow the manufacturer's guidelines when making up beer line cleaner solutions. Using over strength solution can result in taints and in damage to the system.
- Draw the detergent solution through at least 3 times to remove any yeast particles.
- Leave the detergent solution to soak for about 10 minutes on each pull. Do not leave for longer than 2 hours as this may cause a phenol (medicinal type) taste in the pipes that cannot be removed.
- Flush through with a minimum of 8 pints of clean water at the end of line cleaning to remove all traces of the detergent. Check with litmus paper that there are no detergent traces.
- Leave unused lines charged with water. Lines must still be put through the weekly line cleaning process. Water left in the pipes for longer than this will stagnate and cause contamination.
- Alternatives to the chlorine based line cleaner are available in some circumstances to assist in removing taints and destroying yeasts, moulds and spoilage organisms. These products may contain sodium metabisulphite as an active detergent ingredient. They do not replace the authorised beer line cleaner for routine line cleaning purposes, but used in an additional cleaning process. They must only be used in the circumstances recommended by the brewery supplier.

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Beer Line Cleaning Process:

Please note this is a typical procedure when using the bottle cleaning method, please ensure you have a documented Beer Line Cleaning Procedure that is specific to your beer system e.g. you may use a water tank system, and that beer line cleaning is recorded in the Record of Beer Line Cleaning form.

ALWAYS USE PPE PROTECTIVE CLOTHING - EYE PROTECTION, RUBBER GLOVES & APRON

1. Make up a small beer line cleaner solution following the manufacturer's dilution instructions (a typical mix would be 125ml in 10 litre of cold water).
 2. Remove the keg fitting and clean the inside face with the above cleaning solution using a soft brush
 3. Fill a flushing bottle with cold water and connect this bottle to the keg cleaning socket circuit being cleaned.
 4. Rinse the beer from the system with the cold clean water.
 5. Using the dedicated sanitising bottle, approximately half fill the bottle with cold water, add the correct amount of cleaning solution for the size of the bottle and top up with water.
 6. Connect the sanitising bottle to the key cleaning socket circuit being cleaned.
- Note:** Signage indicating line cleaning is in progress should be hung over the dispense points being cleaned (UltraFlow towers and fonts).
7. Draw through the cleaning solution, ensuring all water has been replaced with cleaning solution. Confirm this using pink litmus paper, which changes colour when cleaning solution is present.
 7. Leave cleaning solution to soak for 10 minutes, then operate the dispenser for two cycles to agitate the solution in the system.
 8. Leave the system to soak for another 10 minutes, then draw two more cycles of through the system.
 9. Leave the system to soak for a final 10 minutes (30 minutes soak time in total).
 10. Reconnect the flushing bottle containing fresh cold water to the system.
 11. Continue to draw fresh water through the system testing periodically with pink litmus paper. When the litmus paper stays pink there is no cleaning solution in the system.
 12. Leave the system primed with this water unit is it used to dispense beer products again.
 13. Connect the keg couplers to the kegs and operate the priming procedure to draw beer into the automatic beer changeover manifolds, and then through to the dispense points until all remains of flushing water have been removed.
 14. Finally, inspect the beer for clarity (use red litmus test paper), smell and taste.

Frequency

Note: The Brewery Industry Standard determines that beer lines are cleaned on a 7-day cycle.

We recommend that you consult with your brewery supplier, on the frequency of your line cleaning to ensure that it is effective and determined based on your beer line usage and volumes.



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Shelf Life

Compass Rules:

Kegs, bottles and cans of beer and ciders, and other beverages have a 'best before' date and should be used with the shelf life. Where beverages are sold beyond their 'best before' date, the customer must be informed in advance of any purchase; this can be done by way of signage.

Any products that have a 'use by' date, such as fresh juices and milk must not be used past this date, as it is an offence to sell any items with an expired 'use by' date.



















Where products such as long-life juices state "once opened, refrigerate and use within xx days" these products should be labelled the date they were opened and the relevant discard on date calculated by following the manufacturer's instructions, and stored in the fridge where this is prescribed.

Beverage Gas Cylinder Inspection and Testing:

If you use beverage gas cylinders in your bar or cellar, these cylinders must be periodically inspected and tested by the gas cylinder supplier.

Test rings in the form of one or more coloured plastic tabs, fitted to the between the cylinder and the valve, indicate the year when the next periodic inspection and test is due. The ring(s) may also give an indication of the month of the next due test. Only cylinder rings that are unbroken and intact are valid. If the top ring is past the current test year then the cylinder should be removed from use and returned to the supplier.

Cylinder Test Ring Dates:

					
2013	2014	2015	2016	2017	2018
					
2019	2020	2021	2022	2023	2024
					
2025	2026	2027	2028	2029	2030



Ice and Ice Machines

Ice machines have been found to be a source of Legionella bacteria which can present risks to health. **Ice** can also become contaminated with other bacteria such as E. coli if the use of ice machines is unhygienic and regular cleaning procedures are not implemented.

Ice machines should be sited in an area that is kept clean and free from dust and dirt; the area should be well lit and allow enough space so that you can see to clean both the machine and the area around it.

Hand Washing

When handling ice, it is important to maintain excellent personal hygiene standards. Ensure that hands are thoroughly washed prior to using an ice machine, decanting ice from bags into ice buckets or ice wells, or handling ice in any other way.

Ice Scoops

When transferring or using ice this must be done with a scoop, tongs or similar utensil. Ice scoops etc. must never be left in the ice machines or ice wells. Ice scoops should be stored in a separate sanitised container above or adjacent to the ice machine or ice well and must be washed in a dishwasher daily. The hand contact surface of utensils used to serve ice must be kept out of the ice to prevent cross-contamination from hands to the ice.

Dispensing Ice

Containers used to transfer or store ice must clean and sanitised, preferably by putting them through a dish washer, prior to use. Ice wells and ice buckets must also be cleaned and sanitised before use. Bagged ice should be opened by hand and the ice poured directly into the ice well or ice bucket. Do not throw bags of ice on the floor or stand on them to break ice down.

Cleaning Ice Machines

Clean and sanitise the external surfaces and in particular hand contact surfaces regularly. Regularly check the interior for any growth of scum or slime inside the machine. If you see visible dirt inside the machine, it should be immediately switched off, the ice thrown away and the machine cleaned. Every two weeks the ice machines should be emptied and cleaned and sanitised internally:

- Isolate the ice machine from the mains power and secure the lid if necessary
- Empty ice into manageable sized containers and discard
- Remove all detachable parts
- Clean and sanitise all parts of the bin including the dispensing and drainage areas and the internal surface of the lid, ensuring a 1-minute sanitiser contact time is achieved
- Pour some of the sanitiser solution down the drainage outlet
- Rinse all areas with clean water and a clean cloth to remove any sanitiser residue
- Safely reconnect the ice making machine with dry hands

Cleaning of Ice Wells and Ice Buckets

- At end of each day, remove all ice from the ice wells, buckets etc and discard.
- Clean and sanitise the ice well/bucket including any drainage areas, inner and outer containers, and the internal surface of lids. Where possible, these should be in a dishwasher, otherwise use a sanitiser, ensuring a 1-minute contact time is achieved.
- Pour some of the sanitiser solution down the drainage outlet if applicable.
- Rinse well with clean water and a clean cloth to remove any sanitiser residue.



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Fruit and other garnishes

When preparing fruit, herbs and other garnishes, the same food hygiene controls used in any food preparation area must be in place.

Garnishes must be washed with cold water, before they are sliced, prepared in anyway or served. When slicing fruit, this should be done on a green chopping board, using a suitable sharp knife.

Prepared garnishes must be stored in clean, sanitised containers. Back-up sliced fruit must be stored in the fridge and labelled with a 2-day shelf life (day of production, plus one day). Garnishes that have been at ambient temperature must be discarded at the end of the day.



Allergens

Beer, wines and other beverages can contain allergens, such as gluten in beer and sulphites, fish and egg in wine and champagne. Non-alcoholic drinks are required to be fully labelled. Alcoholic beverages in bottles or cans will have information on allergens printed on the label, such as 'contains sulphites'.

However, for draft beverages, which includes beer, cider, but also products such as mulled wine and Pimms, and allergen logs must be available.





Additional Guidance

1. Cross Contamination
 - Refer to **Good Hygiene Practice Guide No: 4 - Cross Contamination** for guidance on how to minimise cross contamination risks
2. Personal Hygiene
 - Refer to **Good Hygiene Practice Guide No: 2 - Personal Hygiene** for additional guidance on good personal hygiene, hand washing technique, uniform and PPE standards
3. Shelf Life & Day Dot Labelling
 - Refer to **Good Hygiene Practice Guide No: 5 - Shelf Life & Food Labelling** for additional guidance on labelling food within bar areas
4. Probe Thermometer Accuracy Check
 - Refer to **Good Hygiene Practice Guide No: 9 - Cooking** for guidance on how to check the accuracy of your probe thermometers used for checking food display temperatures
5. Food Service and Display
 - Refer to **Good Hygiene Practice Guide No: 11 - Food Service and Display** for guidance on the key requirements of food service and display in bar areas
6. Catering Premises and Equipment
 - Refer to **Good Hygiene Practice Guide No: 14 - Catering Premises and Equipment** for more detailed guidance on structural finishes to a bar
7. Cellar and Bar Management - HSE Guidance
 - Refer to the **Cellar and Bar Management - HSE Guidance** document for further safety information, including manual handling and cellar risk assessments
8. Allergens
 - Refer to the **Good Hygiene Practice Guide No: 13 - Allergens** for further guidance of allergens