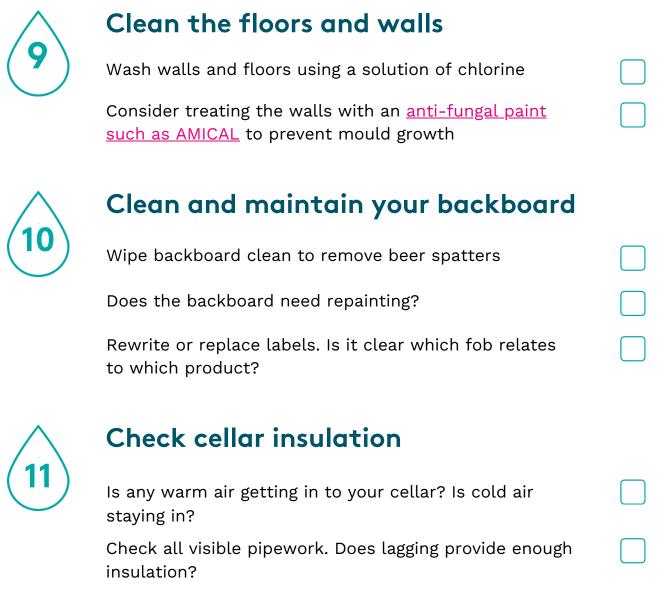
Cellar cleaning for better beer quality



Checklist

	Declutter	
(1)	Remove anything from your cellar that is unrelated to beer or other drinks	
	Arrange stock neatly and in date order with the soonest expiry dates at the front. Put out-of-date stock and empties to one side and ready for collection	
	Audit equipment and label supplies	
2	Ensure you have all the necessary cellar maintenance, drinks storage and service equipment.	
	Label shelves and storage tubs, so everything is quick and easy to find and you can see when supplies are running low	
\triangle	Record all faults	
(3)	Create a fault list, so that anything needing attention is recorded in one place when tech services available	
	Make a visual inspection to check everything is working. Record broken or leaking parts	
	Check your taps and hoses	
4	Replace broken taps and old, or inappropriate hoses. Use only food-grade materials to avoid unwanted taints and off-flavours	

	Inspect drains and sumps		
5	Check cellar drains are clean and free-running and clear them if they are blocked		
	If you have a sump, check the pump is working.		
	Check the condition of remote coolers		
(6)	Wipe clean external surfaces and lagging.		
	Ensure grilles are free of dust and dirt		
	Check coolant and water are topped up to appropriate levels.		
	Check water. If it's cloudy (or worse!) you will need to call tech services.		
	Check the top pump is working.		
	Clean cellar cooling vents and heat dumps		
	Brush down the vents to remove dust and debris. Check that vents are clear		
	Switch cellar cooling back on. If it's not keeping things cool enough, add to your fault list.		
\wedge	Deep clean cleaning bottles		
8	Check <u>cleaning bottles</u> . Are they broken or dirty? Do they need replacing?		
	If dirty, clean with <u>beer line cleaner</u> wearing the appropriate PPE and dry		





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