# Things You've Never Had Time To Do



# Part 2: The Bar

Recommendations for how to raise the bar on beer quality

This guide tackles those hygiene tasks to a level that most busy bars would find impossible to do during normal operations.



# Create a fault list so that any issues can be resolved in time for re-opening.



#### Glasswasher

- Fully drain machine of water
- Move to clean external surfaces and floor
- Clean & sanitise all interior surfaces paying close attention to area that can't be seen (under door etc) and around door seals
- De-scale the heating element
- Remove all parts from spray arms and clean under warm water
- Scrub filter clean under warm water
- Check inside drain and remove any obstructions
- Check that detergent & rinse aid lines are not damaged or blocked (add to fault list)



### **Glass Storage**

- Remove all glasses & matting from shelves
- Thoroughly clean shelving and matting
- Replace matting once dry
- Discard any damaged glassware



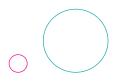
## **Under-bar lagging**

- With shelving empty, check under-bar lagging for leaks, exposed pipework and damage
- Record faults



#### **Glass Renovation**

- Renovate all glasses in glasswasher using manufacturer's instructions
- Drain glasswasher and refresh water bath
- Re-connect detergent and rinse-aid and put all glasses through cleaning cycle.
- Once dry replace onto shelves
- Drain the glasswasher and give the surfaces a finalise spray of sanitizer
- Leave the door open





# **Bottle Fridges**

- Remove all stock
- Brush debris and dust from air vents using a stiff brush
- Clean & sanitise outer surfaces including glass doors
- Check door seals and record faults
- Clean & sanitise all internal surfaces
- Restock fridge in date order



# **Optics and Measures**

• Remove optics and clean in warm water by moving the mechanism



## **Drip Trays**

- Make a note of any missing drip trays
- Ensure all drip trays are fully clean



#### Clean and sanitise bar surfaces

- Clean surfaces with warm water and detergent, ensuring any sticky residue is removed
- Pay particular attention to the underside of shelving and bar-top



# Taps and Nozzles

- Remove all nozzles
- Using a clean cloth and warm water, wipe screw threads on taps to remove beer residue
- Clean around base of fonts and T-bars, paying particular attention to areas where condensation accumulates
- Finally, clean nozzles by washing in warm water using a nozzle brush, then air-dry before replacing on taps
- No cling film necessary