

Things You've Never Had Time To Do



Raising the bar on beer quality

Part 1: The Cellar

Recommendations for how to raise the bar on beer quality

This is a rare opportunity to take stock of what's happening in your cellar(s) and tackle any issues that could affect beer quality and efficient service.



Buy essential drinks
hygiene equipment at:
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Avani Solutions
innovation in drinks hygiene

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Prepare a fault list so that jobs can be dealt with as and when tech services are available.

1

De-Clutter

- Clear all stock from cellar, checking dates as you go. Leave out of date stock where it can be collected
 - Remove items that should not be stored in a beer cellar, and find a new home for them
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2

Replace broken taps and garden hoses

- If you have a water source in the cellar, replace any non-food grade hoses with a food-grade version
 - Repair broken taps and/or replace with 15mm stop taps
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3

Clear drains and sumps

- Check cellar drainage and clear if blocked
 - If you have a sump, check that the pump is working
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4

Check condition of remote coolers

- Check that water bath is clear (add to fault list if not)
 - Brush debris and dust from air vents using a stiff brush
 - Wipe down external surfaces and lagging, noting any wet lagging and exposed lines (add to fault list)
 - Check that top pump is working (and add to fault list if not)
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5

Clean cellar cooling vents and heat dumps

- With cellar cooling switched off, brush down vents to remove dust and debris
- If heat dumps can be safely accessed, check to ensure vents are clear
- Switch cellar cooling back on. If cellar cooling is not operating to maximum potential add to fault list



Deep clean water bottle

- Using PPE, fill the cleaning-bottle to a third with fresh water, mixed with approx 200ml of beer line cleaner. Agitate by using the cleaning spear to ensure surfaces are cleaned
 - Empty and rinse cleaning bottle fully before leaving container to drain upside-down. Store upside-down
 - Throw away any wash bottles that are heavily soiled – remember, beer is a food
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Clean, paint and re-label backboard bottle

- Remove beer spatters
 - Remove old and misleading labelling and update with clear labelling
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Clean floors & walls

- Check for mould
 - Check for holes in walls
 - Re-paint if needed using Amical anti-fungal cellar primer and paint (available from the Avani Solutions online store)
 - Wash down floors using chlorine solution (diluted beer line cleaner is effective at removing beer spills – rinse away with water)
 - Mark out lines on floor for stock storage and easy access to backboard
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Check cellar insulation

- Check python condition, recording any bare pipework and soggy insulation as a fault
 - Check all entrances to cellar and replace missing cellar curtains and gaps where warm air can get in
 - Check for unwanted heat dumps which can be contributing to elevated cellar temperatures
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Record all faults on cellar equipment

- Summarise all cellar faults and note any broken equipment, such as faulty couplers, broken cleaning sockets and fobs