

Things You've Never Had Time To Do



Raising the bar on beer quality

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.

1

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)
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2

Glass Storage

- Remove all glasses & matting from shelves
 - Thoroughly clean shelving and matting
 - Replace matting once dry
 - Discard any damaged glassware
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3

Under-bar lagging

- With shelving empty, check under-bar lagging for leaks, exposed pipework and damage
 - Record faults
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4

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



5

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
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6

Optics and Measures

- Remove optics and clean in warm water by moving the mechanism
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7

Drip Trays

- Make a note of any missing drip trays
 - Ensure all drip trays are fully clean
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8

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
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9

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