

THE CASK MARQUE GUIDE TO BAR AND CELLAR CLOSURE PROCESS

If your pub is due to close for an extended period of time we advise you take steps to ensure draught dispense systems, bar and cellar equipment, and your premises are kept in optimum condition throughout the closure and will minimise issues when reopening.

- Clean all cask and keg lines as per your usual procedure. Ideally do this every 2 weeks.
- 2 Do not leave water in any beer line: empty the lines of water by blowing keg lines (see instructions here courtesy of Avani Solutions) and pull water through until air on cask lines. Alternatively, fill the lines with a beer line protector such as Proton Guardian®
- 3 All couplers should be sanitised and attached to the ring main sockets
- Remove hop filters from cask lines, and hang the lines off the floor
- 5 Clean all cask equipment (taps, hop filters, extractor rods, auto tilts, dipsticks) in sanitiser and leave to air dry
- 6 Turn gas cylinders off at individual valves, cleaning gas valve and main supply
- Turn remote coolers off at the plug. Every 2 weeks switch on for 30 minutes to circulate the water to prevent blockages.
- If you still have unbroached kegs in the cellar we recommend keeping the cooling fans switched on to preserve the life of the stock. Otherwise, turn cooling fans off. If you have any close dated stock contact your supplier.
- 9 Deep clean the cellar walls, floors, and sumps with sanitiser
- 10 Ensure all empty casks are corked and stored in a secure area
- 11 Ensure all glassware is clean and stored on ventilated matting
- Drain glasswasher, clean all filters and inner surfaces, switch off and leave door open
- 13 Empty ice machine, sanitise inner surfaces, switch off, and leave hatch door open
- 14 Remove sparklers and nozzles from spouts, clean in hot water and leave to air dry
- 15 Finally carry out regular checks in the cellar for pests, damp and ventilation