

Pre-Audit (Beer & Cellar Hygiene Audit)

Pub Name:
GM:
Audit Date:

Time:

CELLAR	ASSESSOR MARKING GUIDANCE	TO PASS (GREEN)	TICK	Recommendations for Failures
1	Cellar Temperature	Cellar temp is 11°-13°C		<ul style="list-style-type: none"> ➤ Check Cellar cooler unit is working, contact Cellar Service if repairs required ➤ Advise on having cellar thermometers at cask height. ➤ Check Cellar temperature daily ➤ Ensure cellar door is not propped open ➤ Download Daily/Weekly Checklist
2	Stock Rotation	All beers in date & used in correct rotation (accessible containers)		<ul style="list-style-type: none"> ➤ Possibly require Cellar Management Training ➤ Adopt First in First Out records ➤ Download Daily/Weekly Checklist
3	Gas Storage	All cylinders chained or chocked if lying down.		<ul style="list-style-type: none"> ➤ Order gas chains and fit asap/contact Cellar Services
4	Ale Python Cooler with sufficient water.	APC in place and working with sufficient water		<ul style="list-style-type: none"> ➤ Top up APC each week ➤ Listen to ensure the top pump is circulating water around the python ➤ Contact Cellar services for repairs ➤ Download Ale Python Charter ➤ Download Daily/Weekly Checklist
5	Beer Lines, cask extraction equipment, Fob Detectors, Keg Couplers & Line Cleaning Records	<p>Beer lines, fob detectors, cask extraction equipment & keg couplers clean and free from yeast.</p> <p>Evidence of line cleaning records</p>		<ul style="list-style-type: none"> ➤ Cellar Management training required ➤ Download Line Cleaning Process ➤ Watch Top Tips Video ➤ Download Cellar Card ➤ Download Daily/Weekly Checklist

Pre-Audit (Beer & Cellar Hygiene Audit)

Pub Name:
GM:
Audit Date:

Time:

6	Smoking, Unsealed Food and Animals	<ul style="list-style-type: none"> Check that there are no odours from smoking No Unsealed fresh food, plants, animals/pests present 	Free of indication of smoking, unsealed fresh food, plants or animals		Move items from the cellar.
7	Clean, tidy & well organised cellar	<ul style="list-style-type: none"> Beer lines should be clean on the outside All lights must have diffusers - health & safety requirement If mould is present in the cellar, but has been dealt with as well as could be expected then no marks should be deducted. If the manager could clearly have made more effort to address the issue then they score = red. Cleaning chemicals should be stored in a dedicated area, either in or out of the cellar. 	Clean and tidy. All chemicals safely stored		<ul style="list-style-type: none"> ➤ Cellar Management training required ➤ Watch Top Tips Video ➤ Download Cellar Card ➤ Download Daily/Weekly Checklist
BAR AREA		ASSESOR MARKING GUIDANCE	TO PASS	TICK	Recommendations for Failures
8	Underbar insulation sufficient to deliver correct beer temperatures	<ul style="list-style-type: none"> The aim of this section is to identify whether the equipment is capable of delivering beer at the correct temperature, all the time If beer engines have water jackets they should be connected All beer lines should be fully lagged Cold water pumped from the APC should be circulating properly 	All beer lines sufficiently lagged. Where present, jacketed cylinders connected and circulating properly. Low risk of heat pick-up.		<ul style="list-style-type: none"> ➤ Contact Cellar Services to connect hand pull water jackets and lag and unlagged lines or clear any blockages
9	Glassware	<ul style="list-style-type: none"> Sample 3 glasses each visit. Prioritise cask ale glasses as the protein in cask is most likely to affect cleanliness. Use a combination of water break test, visual checks of customer's glasses and cleanliness of glasses used on your Cask Marque sampling to determine cleanliness. If all glasses are good = green. 	All glasses clean		<ul style="list-style-type: none"> ➤ Regularly renovate glasses ➤ Re-visit the glassware section on Beer Pro ➤ Download the Glassware Charter ➤ Download the Glasscare troubleshooting guide
10	Glasswashers	<ul style="list-style-type: none"> Any non-glass in glasswasher = Fail Any nozzles blocked or missing = Fail Detergent / rinse aid should be either present in, or connected to the glasswasher 	All glasswashers spotlessly clean, all nozzles working & detergent/rinse aid connected or present		<ul style="list-style-type: none"> ➤ Contact Cellar Services for any Glasswasher repairs that are required. ➤ Download the Glassware Charter ➤ Download the Glasscare troubleshooting guide
11	Ice Machines	<ul style="list-style-type: none"> Check cleanliness of the ice machine, free from mould and bad odours. Vents free from dust. Ice scoops should be stored in a clean container outside of the ice machine. 	All ice machines spotlessly clean with ice scoop stored hygienically out of the ice. External grills clean.		<ul style="list-style-type: none"> ➤ Ensure that the scoop has a clean store out of the ice ➤ Watch Top Tips Video ➤ Download Cellar Card ➤ Download Daily/Weekly Checklist



Pre-Audit (Beer & Cellar Hygiene Audit)

Pub Name:

GM:

Audit Date:

Time:

TOTALS		OTHER NOTES
PASSES	/11	

ACTION	WHO	DEADLINE