# **Guidance on restating your cellar dispense equipment**

# **Recommissioning process**

## 72- 48 hours before you re-open

* Thoroughly clean the cellar floors and walls before receiving your stock delivery.
* Check the sell by date on all packaged stock and remove any that has expired from the shelves.
* Turn the cellar cooling back on (sooner if you have stock delivered).
* Turn on the beer coolers and ensure the liquid level is correct and they work.
* Turn on the cellar gas and any compressors, check gas levels to ensure you have sufficient stock to be able to open.

This will allow you time to get someone out before you re-open if something is wrong. Once you are happy the beer coolers and gas system is working correctly they can be switch back off until 24 hours before you open.

## 24 hours before re-opening

# Beer Dispense equipment

* Clean all beer lines following the line cleaning manufactures instruction for the brand you use.
* Check all cask ales are ready for dispense. Clarity, taste, and aroma.
* Flush the lines through with plenty of fresh water.
* Clean the keg connectors, preferably with alcohol spray.
* Remove clean and replace all nozzles.

# Glasses and bar area

* Strip down and thoroughly clean the glass wash machine.
* Check detergent and rinse aid levels and top up as required.
* Wash all glass wear.
* Wipe down all shelves with warm soapy water or suitable cleaning product.
* Wash all glass mats with warm soapy water or suitable cleaning product.

# The morning of opening

* Spray all keg connectors with alcohol spray.
* Spray all nozzles with alcohol spray.
* Connect the kegs/Casks and pull product through to each tap.