

COUNTDOWN TO REOPENING: A CHECKLIST.

▶ ONE WEEK TO GO

Task	Tools Required	Completed By (Name)	Comments
<ul style="list-style-type: none"> • Contact Suppliers: <ul style="list-style-type: none"> ◦ Place stock order ◦ Check with supplier whether existing stock has an extended 'best before' date ◦ Arrange uplift of ullage and empty containers 	<ul style="list-style-type: none"> • Supplier Number _____ 		
<ul style="list-style-type: none"> • Order gas cylinders if required 	<ul style="list-style-type: none"> • Supplier Number _____ 		
<ul style="list-style-type: none"> • Ventilate the cellar for one hour (open the door and the drop) 			
<ul style="list-style-type: none"> • Turn all taps on in the cellar, bar and kitchen. Run water through for 15 minutes 			
<ul style="list-style-type: none"> • Clean remote cooler and cellar cooling fans ventilation grills with a stiff brush 	<ul style="list-style-type: none"> • Stiff bristle brush 		
<ul style="list-style-type: none"> • Top up ice bank remote coolers, ale python coolers and under bar coolers with water 	<ul style="list-style-type: none"> • Measuring jug 		
<ul style="list-style-type: none"> • Switch on cellar cooling fans, remote coolers and ale python coolers 			
<ul style="list-style-type: none"> • Clean and sanitise all cask equipment (buckets, taps, rods, auto tilts, hop filters) 	<ul style="list-style-type: none"> • Sanitiser, • Bottle brush 		
<ul style="list-style-type: none"> • Clean and sanitise all keg connectors 	<ul style="list-style-type: none"> • Sanitiser, • Scrubbing brush 		
<ul style="list-style-type: none"> • Clean the cellar floor, walls, sink and line cleaning bottles 	<ul style="list-style-type: none"> • Sanitiser, • Long handled brush 		
<ul style="list-style-type: none"> • Check the cellar temperature is correct: 11 °C to 13 °C 	<ul style="list-style-type: none"> • Thermometer 		

REPORT ANY ISSUES TO YOUR TECHNICAL SERVICE PROVIDER OR LEAD BREWER

▶ THREE DAYS TO GO

Task	Tools Required	Completed By (Name)	Comments
• If stocked, stillage all cask ales (horizontal stillage) or place casks in final settling place (vertical extraction)			
• Sanitise cask keystones and shives	<ul style="list-style-type: none"> • Sanitiser • Scrubbing brush 		
• Vent and tap all cask ales	<ul style="list-style-type: none"> • Hard and soft spiles • Cask taps 		
• Connect up gas cylinders and turn on	<ul style="list-style-type: none"> • Spanner 		
• Clean all cask and keg beer lines	<ul style="list-style-type: none"> • Line Cleaning Chemical 		
• Clean and sanitise the glasswasher	<ul style="list-style-type: none"> • Sanitiser • Cloths 		
• Switch glass washer on and run a cycle to check all spray jets and nozzles are working correctly			
• Renovate all glassware	<ul style="list-style-type: none"> • Renovate 		
• Sanitise glass shelves and webbed glass mats	<ul style="list-style-type: none"> • Sanitiser 		
• Sanitise ice machine	<ul style="list-style-type: none"> • Sanitiser 		
• Switch ice machine on and refill the machine			
• Clean sparklers and nozzles in hot water or soak for ten minutes in a sani-tab solution	<ul style="list-style-type: none"> • Sani-tabs 		

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▶ ONE DAY TO GO

Task	Tools Required	Completed By (Name)	Comments
• Switch back bar fridges and lights on			
• Refill back bar fridges and check Best Before dates: oldest stock at front			
• Connect all keg beers up and pull through lines. Check in-glass temperature: 2 °C - 8 °C	• Temperature Probe		
• Connect all cask beers up and pull through lines. Check in-glass temperature: 11 °C - 13 °C	• Temperature Probe		
• Check Clarity, Aroma and Taste of all draught products (the CAT test)			

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