BIOQTECH

PRESENTS

BEER LINE CLEANING  STANDARDS

WHY DO WE NEED A  STANDARD FOR BEER LINE CLEANING?

If you don't have clean beer lines, the taste of beer to our customers will be seriously degraded and the lingering taste goes beyond just a disgruntled customer but has the potential to lose a customer and history proves that the customer will generally not say anything …. they will just walk!

In the world of draft beer dispense, from brewing and all the way to the consumer the most important yet one of the most neglected jobs …... is beer line cleaning.

WHY? Probably because cleaning beer lines takes up time, beer is wasted and overall it generally has a low priority.

BIOQTECH recognizes this important aspect of running a successful location and with our new Gold Standard of cleaning beer lines we move ahead with a program that will result in no customer ever walking out of a location because of a poor tasting draft beer, the freshest tasting draft beer will be served always and beer wastage will be minimized using the BIOQTECH Gold Standards compared to beer wasted bi-weekly that is normally associated with beer line cleaning.

GOLD STANDARD - 8-WEEK CLEANING CYCLE

We introduce a new draft beer line cleaning program that uses an electronic device called the BLM-Q, which allows draft beer lines to have extended cleaning cycles.

These new cleaning cycles coupled with strict cleaning procedures as detailed below will allow the installed location to enjoy a high standard of draft beer dispense and save each location unnecessary beer wastage as compared to normal beer line cleaning practices.

The following program will introduce an 8-week chemical cleaning cycle;

WEEK 1.

- Each location will have clearly posted documentation on cooler outside walls about draft beer line cleaning records. This documentation will show the date, lines cleaned and signature of the person/s who have cleaned the draft lines.
- Prior to chemicals being introduced into the beer line, all beer must be pushed out of the line with cold water.
- A brewery approved chemical cleaning solution at 2% or greater at a solution temperature between 80° - 110° F is then introduced into the beer line either via an electric pump or static pressure pot vessel.
- If an electric pump is used, then the solution should be circulated through the lines for a minimum of 15 minutes.
- If a static pressure pot vessel is used, then the lines must be soaked for a period of 20 minutes.
- The cleaning solution is then pushed out of the draft beer lines using cold water.
- After flushing the lines with cold water, a pH test must be performed and the water flushed from the beer lines must have a pH level that matches the water entering the beer line. (This will confirm that all chemical solution has been removed)
- All faucets must be disassembled and cleaned.
- All keg couplers must be cleaned.
- Tap in all draft beers and confirm that all beers are pouring correctly.
- Inspect all BLM-Q equipment and make sure all Blue LED lights are operating
- Sign all cleaning documentation.

WEEK 4.

- Untapped all keg couplers from their kegs (Un-tapping all keg couplers will allow all faucets to be removed as detailed in the next step)
- All faucets must be disassembled and cleaned.
- All keg couplers must be cleaned.

- Tap in all draft beers and confirm that all beers are pouring correctly.
- Inspect all BLM-Q equipment and make sure all Blue LED lights are operating
- Sign all cleaning documentation.

WEEK 8.

- Each location will have clearly posted documentation on cooler outside walls about draft beer line cleaning records. This documentation will show the date, lines cleaned and signature of the person/s who have cleaned the draft lines.
- Prior to chemicals being introduced into the beer line, all beer must be pushed out of the line with cold water.
- A brewery approved chemical cleaning solution at 2% or greater at a solution temperature between 80° - 110° F is then introduced into the beer line either via an electric pump or static pressure pot vessel.
- If an electric pump is used, then the solution should be circulated through the lines for a minimum of 15 minutes.
- If a static pressure pot vessel is used, then the lines must be soaked for a period of 20 minutes.
- The cleaning solution is then pushed out of the draft beer lines using cold water.
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- All faucets must be disassembled and cleaned.
- All keg couplers must be cleaned.
- Tap in all draft beers and confirm that all beers are pouring correctly.
- Inspect all BLM-Q equipment and make sure all Blue LED lights are operating
- Sign all cleaning documentation.

REPEATING THE CYCLE

Week 8. as described above is always going to be a repeat of Week 1. and effectively starts a new cleaning cycle.

At any time the line cleaner finds the BLM-Q not working they are to contact the 1-800 number mentioned in the cleaning documentation on the outside of the cooler.

ACID CLEANING – EVERY THREE MONTHS (QUARTERLY)

- It is recommended to perform an acid clean every 3-months.
- During an acid clean, the only addition to a Week 1. procedure is that FOB's and Keg Couplers should be broken down and cleaned.