

BRITISH BEER & PUB ASSOCIATION

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**HYGIENIC MANAGEMENT OF CELLARS
AND CLEANING OF
BEER DISPENSE LINES**

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THE HYGIENIC MANAGEMENT OF CELLARS AND CLEANING OF BEER DISPENSE LINES

The Association's Beer Quality and Safety Panel has further revised the guidelines "Hygienic Management of Cellars and Cleaning of Beer Dispense Lines". The study of beer dispense equipment cleaning found evidence that spouts in particular could become contaminated in trade. The Panel has issued the following summary statement regarding the Hygienic Practice of Draught Beer:

Hygienic Draught Beer Dispense

- The frequency of cleaning of dispense lines/dispense nozzles is fundamental to removing biofilm.
- Beer is a food and must be handled hygienically
- Beer lines must be cleaned using a food-grade cleaner at least once every 7 days.
- Beer dispense nozzles should be soaked in food-grade cleaner after each session.

Cleanliness of dispense equipment is essential to maintain high standards of quality and presentation. Hazy beers with a poor palate can often be attributed to a build-up of yeast and other micro-organisms in beer lines. Good hygiene is also essential to prevent the development of micro-organisms which could present a food safety hazard. The objective of line cleaning is to maintain a constant state of hygiene and not to wait for yeast to accumulate. The guidance therefore recommends the cleaning of beer and cider dispense systems **at least every seven days**. Beer is classified as a food under The Food Safety (General Food Hygiene) Regulations 1995 and the same standards of hygiene should therefore be applied to cellars as to kitchens.

The guidance is primarily aimed at persons with daily responsibility for maintaining cellars. Companies may also find it helpful to incorporate the best practice advice into their own training programmes or preferred methods of cleaning for particular products.



Dr D E Long
Director, Brewing

