
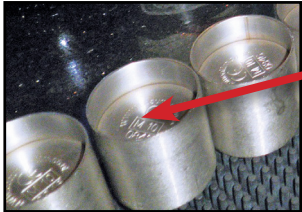






Cloth	Blue
PPE	• Rubber gloves 
Chemicals	• Optic cleaner • Washing-up liquid
Reference	• Safety policies • COSHH manual • DMLB • SOP B0031 - Maintaining spirit alcohol by volume (ABV) and wine quality
Equipment	• Clean bucket

Step 1	 	<ul style="list-style-type: none"> • All optics and measures must contain either a Government (Crown) stamp or CE mark.
Step 2		<ul style="list-style-type: none"> • All optics must be cleaned every 7 days. • Remove bottles from optic brackets and allow spirit to drain back into the bottle. • Remove optic and separate rubber stopper from the optic. • Due to strong flavour of certain products, eg Malibu, separate these optics prior to cleaning. • Where possible wash optics in groups, eg all whiskies, all white spirits, all shooters. • Allergen measures and pourers must be washed separately.
Step 3		<ul style="list-style-type: none"> • Fill a bucket with warm water and add optic cleaner - refer to the product information for correct dilution rate. • Place optics into the bucket. • Press each optic and ensure the optic is filled with solution. • Fill and drain the optic chamber twice to remove any spirit residue. • Leave to soak for 1 hour. • Wash the rubber stoppers in warm soapy water. Rinse thoroughly.
Step 4		<ul style="list-style-type: none"> • Remove optics from the bucket and rinse in cold running water. • The chamber must be filled and drained a minimum of 3 times. • Wipe optic exterior with a clean blue cloth. • Leave to air dry upside down to drain all residual water.

Step 5		<p>Free pour nozzles:</p> <ul style="list-style-type: none">• Fill a bucket with warm water and add optic cleaner - refer to the product information for correct dilution rate.• Remove the lids from the spirit pourers.• Place the spirits pourers and lids into the bucket.• Leave to soak for 1 hour.• Rinse thoroughly in clean running water.• Allow spirit pourers and lids to air dry before replacing.
Step 6		<p>Spirit and wine measures:</p> <ul style="list-style-type: none">• Each measure must be assigned to a single product or rinsed and drained between use.• Ensure that products which contain allergens, such as Baileys, Mozart White and Tequila Rosé, have a dedicated allergen spirit measure assigned.• As part of the bar closedown procedures, all measures must be washed in the glass washer.• Leave to air dry overnight.
Step 7		<ul style="list-style-type: none">• All optics and measures must be completely dry before use.• The duty manager must check the correct size of optic is returned to each product, and that the allergen spirit measures are returned to the correct products.