








Cloth	N/A
PPE	N/A
Chemicals	• Washing-up liquid
Reference	• DMLB • SOP OF0087 - Logging and reviewing APOS wastage
Equipment	• Vacu Vin pump and stopper

Step 1		<ul style="list-style-type: none"> • Once opened, all bottles of wine including screw tops require a Vacu Vin stopper. • Use the pump to expel all air from the bottle.
Step 2		<ul style="list-style-type: none"> • To Vacu Vin a wine, place a Vacu Vin stopper in the neck of the bottle.
Step 3		<ul style="list-style-type: none"> • Place vacuum pump over the stopper. • Pump until resistance is felt.
Step 4		<ul style="list-style-type: none"> • Remove the vacuum pump. • Check the stopper is fully in place in the neck of the bottle.
Step 5		<ul style="list-style-type: none"> • On a daily basis, wash stoppers and vacuum pump in warm soapy water and leave to air dry.
Step 6		<ul style="list-style-type: none"> • A full check of all wines needs to be complete as part of the bar closedown procedure and recorded in the DMLB signed when completed. • As part of the bar opening check, if any open wines are found without a Vacu Vin stopper, they must be disposed of. • Record wastage in the DMLB.
Step 7		<ul style="list-style-type: none"> • Wastage must be recorded in the DMLB and transferred to APOS wastage on a daily basis. Refer to SOP OF0087 - Logging and reviewing APOS wastage.

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