


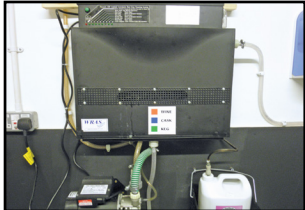


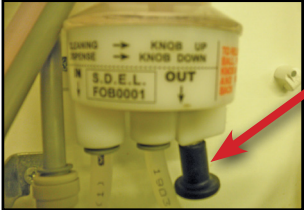
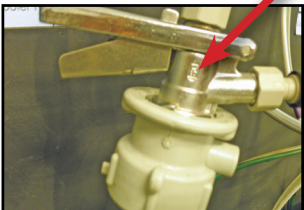
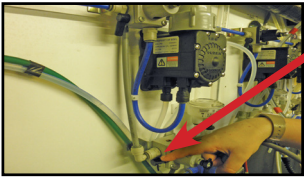
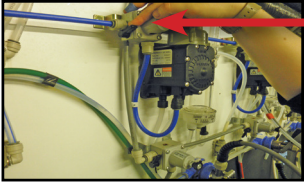
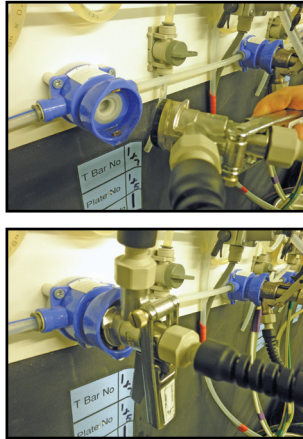


Cloth	N/A
PPE	• Safety gloves • Goggles • Apron   
Chemicals	• Beer line cleaner • Sanitiser
Reference	<ul style="list-style-type: none"> • Safety policies • COSHH manual • Risk assessment manual • DMLB • Line-cleaning planner • SOP C0003 - Cleaning the cellar • SOP C0015 - Maintaining cellar cooling and dispense equipment • SOP C0018 - Changing a keg • SOP C0020 - How to create a line-cleaning planner • SOP OF0003 - Dealing with a spillage • SOP OF0087 - Logging and reviewing APOS wastage
Model reference	 <p>Phoenix automatic line cleaning machine</p>
Equipment	<ul style="list-style-type: none"> • Line cleaning pipes • Line cleaning in progress signs • Small brush • Plastic cup • Litmus paper • Empty keg simulator • Small bottle brush • Clean bucket
 VideoSOP	To be used together with this written SOP. Tap here to play 

Step 1	  <ul style="list-style-type: none"> • Identify the lines to be cleaned using the line-cleaning planner. • Set the selected lines to blow by pushing the float release in at the base of the cellar buoy. Cellar buoy styles and float release mechanisms may vary. • Turn the gas off. • Disconnect the keg and attach the keg coupler to a clean empty keg simulator. Refer to SOP C0018 - Changing a keg. • Switch the gas on. • Continue to sell beer until the line is empty. • If the line has not completely blown, the line cleaning process must still be completed. Record all wastage on APOS. Refer to SOP OF0087 - Logging and reviewing APOS wastage.
Step 2	  <ul style="list-style-type: none"> • When the line has blown, disconnect the empty keg simulator. • Turn off the gas to the keg. • If applicable, turn off the gas to the Flo-Jet.

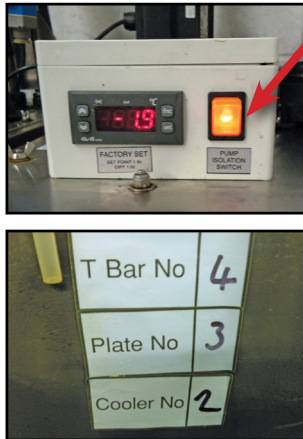
Keg line cleaning - Phoenix machine

Step 3



- Push the handle of the keg coupler down to de-gas the line.
- Pull the handle back to the open position.
- Using hot soapy water and a brush, clean the coupler. Pay particular attention to the rubber 'O' ring and the inner ridge.
- Once cleaning is complete, spray the coupler with sanitiser, leave for 30 seconds and then wipe with a clean blue cloth.
- Attach the keg coupler to the line cleaning socket on the wall.
- Only connect the couplers which are to be cleaned in the current cycle.
- Push the handle to lock this in place.

Step 4



- At the end of the night, switch off the relevant glycol cooler pump as identified in the line-cleaning plan.
- The glycol pump on/off switch is located on top of the machine at the front.
- Never switch the unit off at the mains power supply.
- Refer to wall stickers to identify which T-bars are linked to which glycol cooler.
- Glycol coolers need a minimum of 6 hours to warm up before line cleaning can begin.
- Where more than one line is fed from a single keg, these lines must be cleaned at the same time.

Step 5




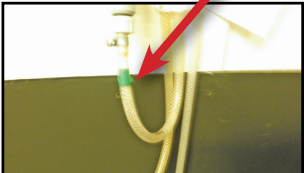


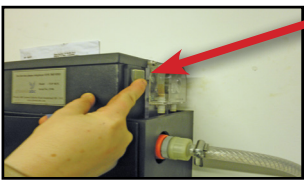



- On the bar, place 'line cleaning in progress' signs over the T-bar/product(s) to be cleaned. The line cleaning signage must be clean and visible to staff.
- Connect the line cleaning pipes to the tap and the under bar waste sockets (styles may vary).
- Taps must be left closed at this stage.

Step 6


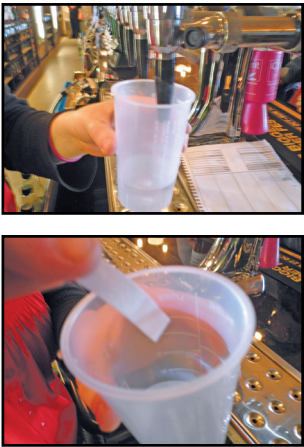
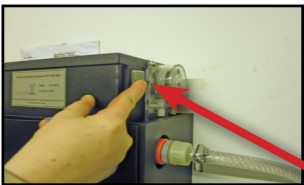







- Using a bar sanitiser solution and small bottle brush, clean the relevant bar nozzles.
- Rinse with clean water and allow to air dry.

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Step 7	 	<p>The following morning, in the cellar, check that the correct cleaning pipe is connected to the automatic line cleaning machine:</p> <ul style="list-style-type: none"> • Green - Keg • Blue - Cask • Red - Wine <p>• If the pub does not have this system - the connection will be directly into the automatic line cleaning machine.</p>
Step 8	 	<p>In the cellar:</p> <ul style="list-style-type: none"> • Ensure there is sufficient line cleaning fluid in the container - at least three quarters full. • If a new container of line cleaning fluid is required, remove the cap from the new container and replace with the modified cap. Top and tail line cleaning fluid containers at the end of the cycle. • PPE must be worn for this task. • Take a note of the automatic line cleaning machine counter number. • Record this number, the time and date on the line cleaning record in the DMLB.
Step 9	 	<ul style="list-style-type: none"> • To start the initial water flush, switch on the machine. • Release the bleed valve on each overflow pipe to ensure the cellar buoys are full and the ball is floating at the top of the chamber. • To begin the cleaning cycle, press the auto clean button.
Step 10		<ul style="list-style-type: none"> • Return to the bar immediately and pull down the relevant taps to open the lines. • Check that all line cleaning pipes are secure and not leaking. • Check there is a good flow of purple detergent solution through each line. • The detergent turns green if it has been in contact with yeast. • If the machine cuts out, return to step 8 and repeat the process.
Step 11		<ul style="list-style-type: none"> • For Telmar and Phoenix machines, return to the cellar and check that line cleaning fluid is running through all the lines which are connected and (if applicable) the cellar buoys are full. The liquid will be purple in colour if the machine is working correctly. • Wearing PPE, bleed the cellar buoy into a suitable container to allow line cleaning fluid to run through the overflow pipe. • Discard the solution into the cellar sink. • A full cycle will take approximately 40 - 50 minutes.

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Step 12		<ul style="list-style-type: none"> • Check the machine status to ensure the cleaning cycle has finished. • Once the cycle has finished, return to the bar.
Step 13		<ul style="list-style-type: none"> • Return the dispense taps into the upright position. • Remove the line cleaning pipes. <p>For each dispense tap that has been cleaned:</p> <ul style="list-style-type: none"> • Dispense a small amount of water into the plastic cup provided. • Dip the Litmus paper into the water. • If the Litmus paper does not change colour, this indicates there is no beer line cleaning fluid in the water. Proceed to step 15. • If the Litmus paper does change colour, dispose of the liquid immediately in the sink and refer to step 14.
Step 14		<ul style="list-style-type: none"> • If the Litmus paper changes colour, i.e. not white, put the line cleaning pipe back onto the dispense tap and connect to the underbar waste sockets. • Open the tap. • Return to the cellar. <ul style="list-style-type: none"> • Switch the automatic line cleaning machine off. • Allow 10 seconds for the machine to reset, and then switch the machine on - this will start a water rinse cycle. • Do not press the start button.
Step 15		<p>Once the cleaning cycle has been completed:</p> <ul style="list-style-type: none"> • Switch the automatic line cleaning machine off. • Disconnect the keg coupler from the line cleaning socket. The cleaning process will have sanitised the coupler. • Reconnect the keg coupler to the correct keg. Refer to SOP C0018 - Changing a keg. • Turn the gas on to both the keg and Flo-Jet. • Bleed the water out of the cellar buoy into a suitable container until the chamber is full with beer. • Push the float release on the cellar buoy in and pull back out again to refloat the ball.
Step 16		<ul style="list-style-type: none"> • Return to the bar. Check that all line cleaning pipes have been removed. • Using a suitable container, open the tap and dispense liquid until the water changes to beer. • Dispose of the liquid in the sink. • Remove the line cleaning signs. Wipe clean and hang to air dry until required again. <ul style="list-style-type: none"> • Once all tasks are completed, return to the cellar and turn the relevant glycol cooler pump on.

Step 17		<p>If the automatic line cleaning machine is not working:</p> <ul style="list-style-type: none">• Check the water supply is turned on.• Check there is sufficient supply of beer line cleaner. PPE must be worn for this task.• Check the correct cleaning pipe in the cellar is fitted for keg cleaning.• If the machine fails to operate, a call out must be placed via the property maintenance system.• A call out must be placed via the property maintenance system to complete a line clean if the machine is out of order for more than two weeks. An additional call out must be placed every two weeks until the machine is repaired or replaced.• Other faults must be logged with the relevant brand owner tech services supplier.• Record details in the maintenance call log in the DMLB.
Step 18		<p>The line cleaning machine must be able to:</p> <ul style="list-style-type: none">• Clean a minimum of 6 lines in a single cycle.• Keep the cellar buoys full of line cleaner during soak periods. <p>• If this is not the case, a callout must be made via the property maintenance system.</p> <ul style="list-style-type: none">• Manual line cleaning is not permitted.• If yeast is noted in a cellar buoy or if the line cleaning solution turns green, the line may require additional independent cleaning cycles.• Never dismantle cellar buoys.
Step 19		<ul style="list-style-type: none">• Clean up all spillages immediately. PPE must be worn for this task.• Clean all line cleaning pipes and equipment in hot water after use and allow to air dry. Return them to the designated storage location.• Cellar non-consumables can be ordered via the non-consumables order or property maintenance system.• No product must be connected to the line cleaning socket if not being cleaned.• Unused lines must be cleaned every 7 days.• Ensure all wastage is recorded in the DMLB and logged onto APOS on a daily basis. Refer to SOP OF0087 - Logging and reviewing APOS wastage.