



## Safe Operating Procedure

# CLEANING BEER LINES

***UNTRAINED PERSONS ARE NOT  
PERMITTED TO CLEAN BEER LINES***

### Personal Protective Equipment

**Eye Protection, Waterproof Gloves, Long sleeves.**

### Possible Injuries

Caustic cleaning agents are used and these are corrosive and can burn the skin and eyes.

### Safe Procedure

1. Clean beer lines once per week on the day prior to the Club opening.
2. In the cellar:
  - a. Turn off the gas cylinder.
  - b. Remove gas lines from kegs.
  - c. Remove beer lines from kegs and connect to water manifold. (Note that lines must be put back in the same order that they were taken off).
  - d. Turn on water tap (outside the cellar door).
  - e. Remove keg valves, dismantle and place in washing bucket.
3. In the bar:
  - a. Put two 10 litre buckets under beer taps and turn on taps to release beer from lines. Continue until 10 litres of clear water passes through each tap.
  - b. Put 10 litres of clean water into each of two buckets (20 litres total). Measure-out 120 ml of DP1 (caustic and potassium hydroxide) and mix into first bucket. Repeat for second bucket. Measure-out 120 ml of DP2 (hydrogen peroxide) and mix into first bucket. Repeat for second bucket. (Note: Do not mix concentrated DP1 and DP2 together and always wear protective clothing).
  - c. Decant some of the cleaning solution cover keg valves in keg valve bucket.
4. In the cellar:



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- a. Turn-off water.
  - b. Remove spear from cleaning keg and pour cleaning solution into keg.
  - c. Connect cleaning keg to water manifold and connect gas to cleaning keg spear.
  - d. Turn on gas cylinder (300 kPa).
5. In the bar:
- a. Place two 10 litre buckets under beer taps and turn on taps.
  - b. Run water through taps and continue to run until an equal quantity of cleaning solution is passed through taps.
  - c. Turn off beer taps and let cleaning solution sit in beer lines and in keg valve bucket for a minimum of 3 hours.
6. After 3 hours:
- a. Disconnect cleaning barrel from water manifold and connect water line to water manifold and turn water on.
  - b. Run 10 litres of fresh water through each beer line to flush out all traces of cleaning solution from beer lines.
  - c. Thoroughly rinse keg valves in fresh water, re-assemble and replace on kegs.
  - d. Turn-off gas cylinder and disconnect gas from cleaning keg.
  - e. Reconnect gas lines to beer kegs and turn on gas (300 kPa).
  - f. Pour beer from taps until all water removed from lines

### Safety Data Sheets References.

1. DP1 Cleaning Solution, Bracton Industries
2. DP2 Cleaning Solution, Bracton Industries
3. Aligal 14 Gas, Air Liquid

<b>Trainee:</b> I have completed this SOP: Signature: _____ Date: _____	<b>Trainer:</b> Signature: _____ Date: _____
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