



Draught Equipment Responsibility (Que)

Maintaining the cleanliness of your draught system requires a team effort.

Fut Ideal will clean your lines regularly. Bar staff should assist with keeping couplers and faucets clean between line cleanings if needed.

Fridge

What	FI	Bar	How
Inside of lines	✓		Scheduled regular cleaning with commercial grade solution, ≥ 15 min soak time.
Outside of lines		✓	Warm soapy water/sanitiser. Dry immediately.
Couplers	✓	✓	Scrub with warm water as needed.
FOBs (inside)	✓		Fill with cleaning solution and soak ≥ 15 min.
FOBs (outside)		✓	Warm soapy water/sanitiser. Dry immediately.
Gas regulators		✓	Warm soapy water/sanitiser. Dry immediately.
Walls, Floors, Ceiling		✓	Walls/Ceiling: Warm soapy water/sanitiser. Dry immediately. Floor: Mop and dry as needed.
Temperature		✓	Staff monitor. Call HVAC tech if over 40F (3C)
Accessibility		✓	Keep fridge organised, boxes and food on shelves, not on top of kegs.

Bar

What	FI	Bar	How
Faucets	✓	✓	Scrub with warm water as needed.
Spill Tray Drain		✓	Call Plumber to replace the drain line as needed or use proper cleaning product.
Tower/Handles/Spill Tray		✓	Keep clean and dry.
Beer Glasses		✓	Use provided kit weekly.
Bar Area		✓	Clean surfaces with warm soapy water/sanitiser. Floor: Mop and dry daily.
Tap Temperature	✓	✓	Monitor. Service line chiller if over 40F (3C)
Glasswasher		✓	Keep clean and free from scaling.

Keeping your draught system clean takes a team effort.