

# Draught Equipment Responsibility

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

Your Draught Service Company (DSC) should be cleaning your lines regularly. Bar staff should assist with keeping couplers and faucets clean between line cleanings if needed.

## Fridge

What	DSC	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 38F (3C)
Accessibility		✓	Keep fridge organised, boxes and food on shelves, not on top of kegs.

## Bar

What	DSC	Bar	How
Faucets	✓	✓	Scrub with warm water as needed.
Spill Tray Drain	✓		Replace the drain line as needed.
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 38F (3C)
Glasswasher		✓	Keep clean and free from scaling.

Keeping your draught system clean takes a team effort.