BAR TO CELLAR SUMMER CHECKLIST

- [ ] Stock up on quality bar & cellar chemicals to keep these areas in top condition.
- [ ] Implement a good daily bar/cellar check routine.
- [ ] Schedule regular beer line cleans (3 weekly with Clear Brew).
- [ ] Check any glasswashers/dishwashers are running efficiently and replace if needed. Also ensure they are topped up with Complete and Rinseaid.
- [ ] Ensure any ice machines are sanitised and functioning correctly.
- [ ] Use Quash Glass Pre-Treatment system to keep glasses free of lipstick stains.
- [ ] Make sure you are stocked up on gases for your beer dispense system over the summer period.

FOR ASSISTANCE WITH ANY OF THE ABOVE, EMAIL ENQUIRIES@CLEARBREW.CO.UK

www.clearbrew.co.uk
www.clearbrewchemcials.co.uk