



Getting Set for Start Up

Technical Services & Quality Assurance



Introduction

David McMinn, Technical Services Manager

11 years working with Everards

- 4 years as supervisor of Technical Services
- 4 years as manager of Technical Services

Tom Zaslona, Trade Quality Support Technician

6 years working with Everards

- Production – Operator of keg beer packaging line
- Laboratory – Testing and analysing of beer
- Trade Quality Support – Working with Business Owners to achieve quality and consistency



Agenda

- Our goal – To be able to serve the perfect pint from April 12th.
- Areas we would like to discuss
 - Cellar preparation – the equipment
 - Line cleaning
 - The Bar area
 - Receiving Stock

Cellar preparation

- The equipment
 - Air compressor
 - Cellar cooling
 - Python Temperature Control Unit (PTC)
 - Remote coolers
- Gas systems



Air Compressor

- Switch on at the electrical supply
- Allow time for the tank to fill
- Once the tank is full it will cut out
- Make sure pressure is maintained by checking dials on the compressor
- Ensure grey safety switch is on auto (it should be pointing towards you)
- All valves with blue pipe should be open
- Important this is switched on before line cleaning



Cellar Cooling

- Vent cellar to allow fresh air into cellar, clean cellar floor and walls
- Remove any dust or dirt from grill on the back of the cellar cooling unit with a hand brush
- Wipe clean the fan guards on the front
- Ensure all doors are closed
- Switch on at the electrical supply
- Fans should spin freely
- Allow time for the temperature to drop between 10 – 14c



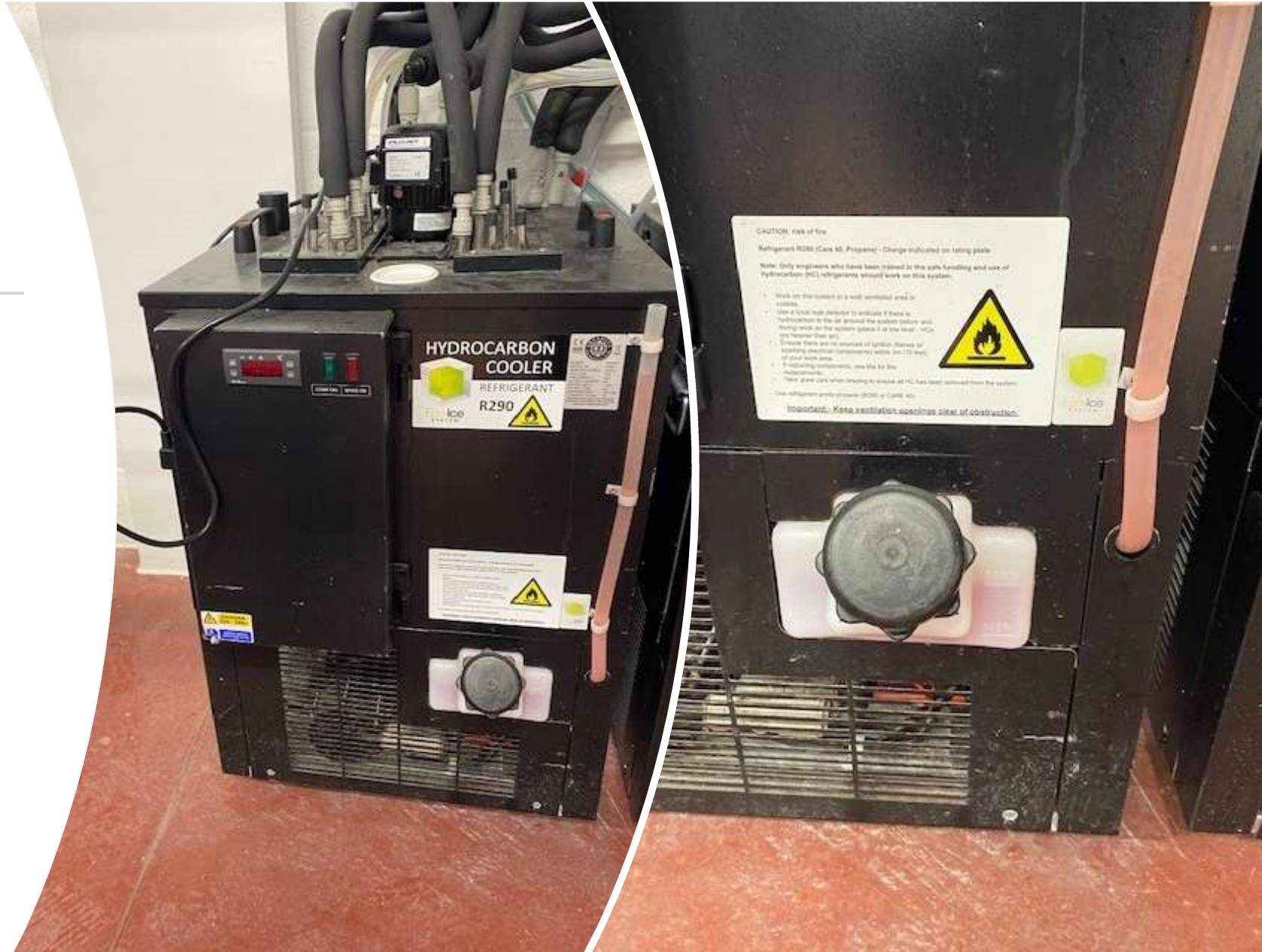
Python Temperature Control Unit (PTC)

- Check PTC water levels – if it does require a refill use COLD WATER ONLY. Refill through opening on top of PTC until water exits through the over flow pipe
- Remove any dust from the top pump of the PTC
- Switch on at the electrical supply
- Check that pump is recirculating by placing hand on top
- Allow time for the water to drop in temperature – these are pre-set DO NOT ADJUST
- At the bar – check recirculation by testing temperature of water out of a cask handpull with a thermometer (10-14c)



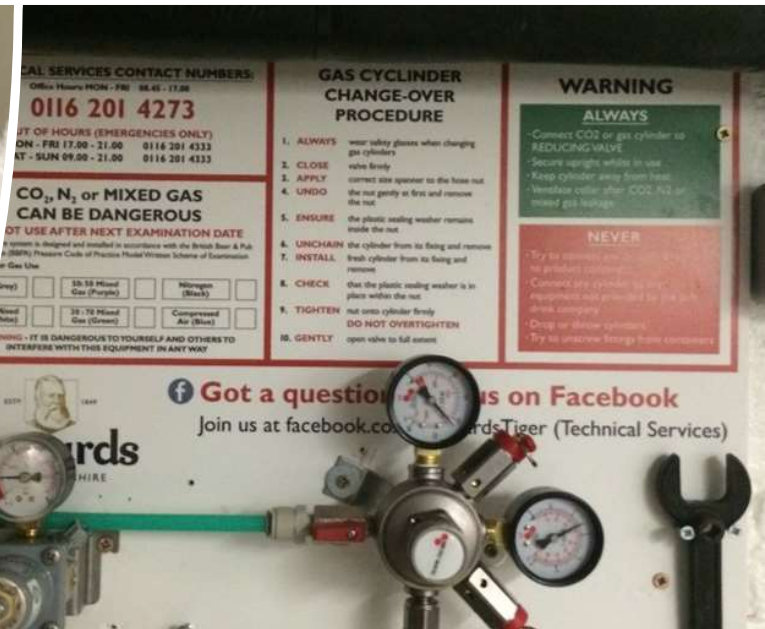
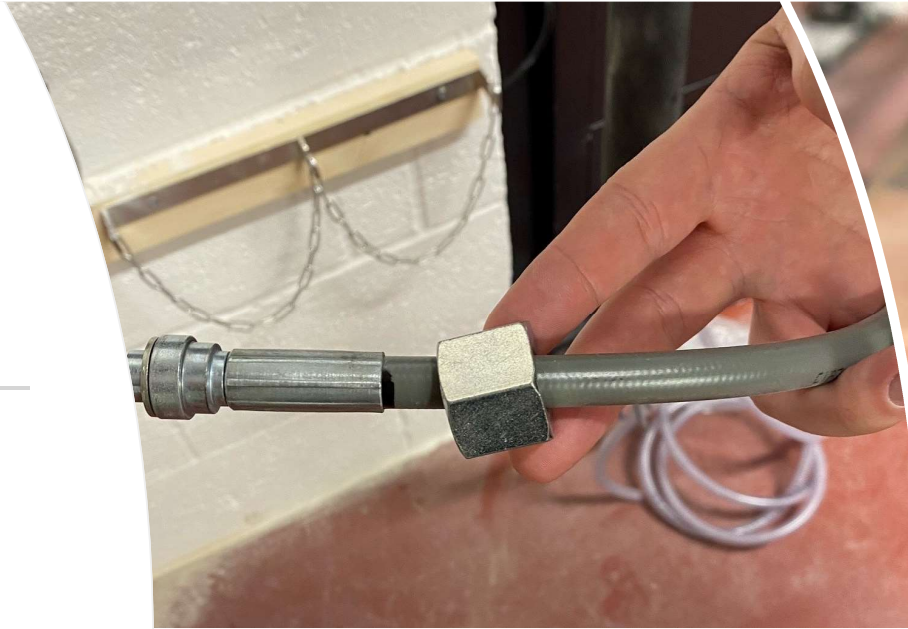
Remote Coolers

- Remove any dust from the lid of the remote, especially around the pump on the top
- Make sure there is sufficient space around the remote cooler, don't over crowd them.
- Switch on at the electrical supply
- Check pump is working on top of the remote
- Allow time for temperature to drop - to check simply place fingers in the remote bath
- Check the fluid level in the remote bath
- If it requires a top up, fill with clean cold water through tank on the front of the remote – DO NOT EXCEED MAXIMUM FILL LINE



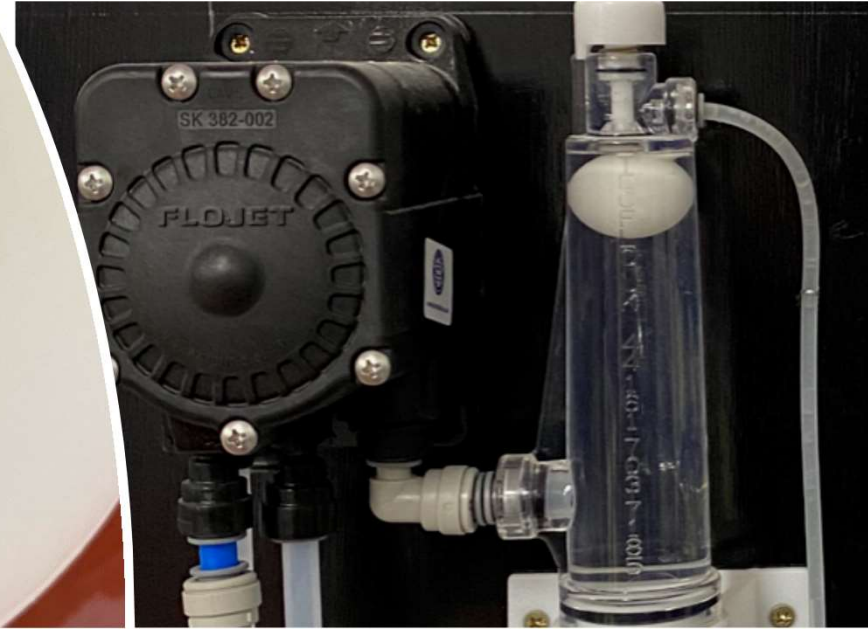
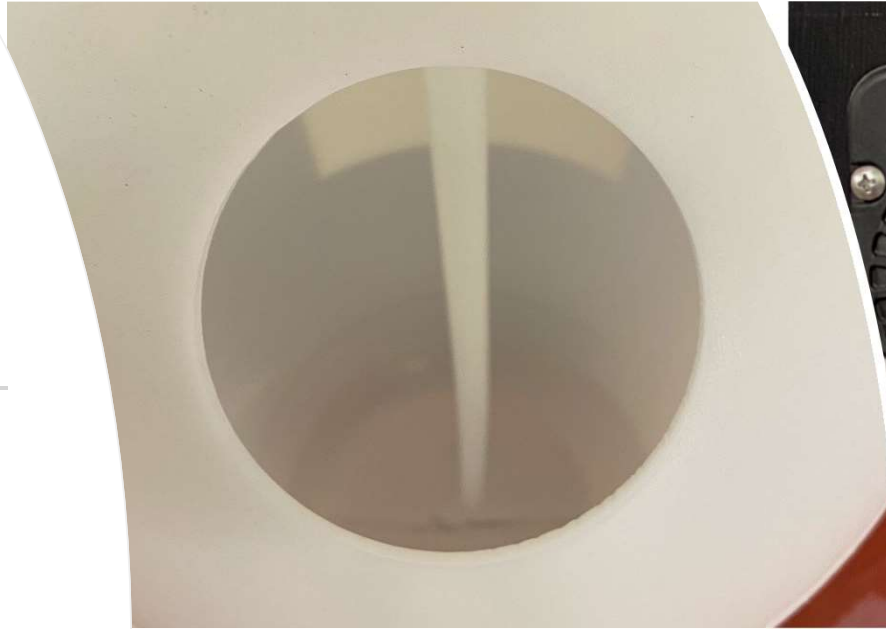
Gas Systems

- Ensure all gas cylinders are off and chained to the wall
- Remove hoses from gas bottles and inspect washers at the end of hose, replace if necessary
- Remove any kinks from the hose before re-attaching to gas cylinders
- Open cylinders to prime all the gas lines
- Check primary valves maintain pressure by the gauges not lowering
- Stock levels, do you have enough for reopening?



Line Cleaning

- Why are we cleaning? – to remove any taints and biofilm from inside the beer lines
- Always follow the correct process when line cleaning e.g. dosing and timing
- Cleaning bottles need to be cleaned – remove any scale from inside
- Sample water for smell and taste from the dispense points
- DON'T LEAVE TILL THE LAST MINUTE
- Clean sparklers with line cleaner
- The Brewery recommends Proton Protinate, why?
- Order through Telesales/MyEverards for delivery with your beer



The Bar

- Review glassware – branding, damaged, renovating
- Glasswashers – deep clean, check detergent/rinse aid, water softeners, is it due a service?
- Under the bar – pythons and cask cooling recirculation pipes wiped and cleaned
- Staff to refamiliarize themselves with bar products
- Contact Trade Quality for any Cellar Training requirements
- Post mix – Clean nozzles and dispense gun, check gas cylinders. Start up procedures can be found on Everards Connect.



Receiving Stock

- Cask beer preparation – 1 day venting, 3 days conditioning
- All ullage reported to returnyourbeer.co.uk or mydiageo.com – drays will only uplift empty keg/casks
- Is the cellar prepared to receive stock? Clean cask taps, wooden pegs and bungs etc
- Beer Quality/dispense issues – Tom/Terry
- Equipment issues – Technical Services



Check List

- Air compressors to be switched on as of today
- Line cleaning to be carried out every 7 days as of today
- Cellar cooling to be switched on 48 hours before beer delivery
- Stillage all cask beers on day of delivery
 - Vent cask beers 6 hours after delivery, Condition the following day, Tap and Sample casks day before reopening
- Switch on remote cooler, PTC and gas cylinders, then pull through all keg products 48 hours before reopening
- Cask beer to be pulled through the night before reopening
- Glassware can be renovated week before reopening

