

SOP: Draft Beer Line and Tap Cleaning and Testing

This SOP details the procedures for **draft beer line and tap cleaning and testing**, ensuring optimal hygiene and maintaining beer quality. It covers the recommended cleaning schedules, proper use of cleaning chemicals, step-by-step protocols for disassembling and sanitizing the tap system, flushing and rinsing beer lines, and testing for cleanliness and contamination. Adherence to this procedure prevents off-flavors, microbial growth, and equipment damage, guaranteeing a consistent and safe product for consumers.

1. Purpose

To provide standardized procedures for cleaning and testing draft beer lines and taps, ensuring product quality and equipment longevity.

2. Scope

This SOP applies to all personnel responsible for the maintenance, cleaning, and quality assurance of draft beer dispensing equipment.

3. Responsibilities

- Bar staff and cellar persons: Perform routine cleaning following this SOP.
- Supervisors and managers: Oversee adherence and maintain cleaning records.
- Maintenance staff: Address technical faults and deep cleaning procedures as needed.

4. Cleaning Schedule

Component	Frequency
Beer lines	Every 2 weeks
Taps/faucets	Weekly
Couplers	Monthly or during line cleaning
Drip trays & external parts	Daily

5. Required Materials and Equipment

- Alkaline beer line cleaner (food-grade)
- Sanitizer (food-grade, non-tainting)
- Brushes and cleaning rods
- Protective gloves and goggles
- Line cleaning pump/system
- Clean water supply for rinsing
- Pails/buckets (labeled 'Cleaner', 'Rinse', 'Sanitizer')
- Testing kits (pH test strips, ATP swabs or similar)

6. Procedure

1. Preparation

- Wear protective gloves and eyewear.

- Shut off CO₂ supply and disconnect the keg.
- Place appropriate containers to catch rinse and cleaning solutions at tap outlets.

2. Disassembly

- Remove tap/faucet and coupler from each line.
- Disassemble if necessary according to manufacturer instructions.

3. Cleaning Taps & Components

- Soak components in freshly mixed cleaning solution as per manufacturer instructions.
- Scrub with brushes to remove buildup and debris.
- Rinse thoroughly with clean water, then soak with sanitizer.
- Allow parts to air dry or dry with clean towels before re-assembling.

4. Beer Line Cleaning

- Connect cleaning canister or pump to the beer line.
- Flush each line with clean water to remove residual beer.
- Introduce the cleaning solution, allowing it to fill lines and soak for at least 10–15 minutes (or per chemical instructions).
- Recirculate or flush with solution through the line several times.
- Flush lines with clean water until all chemical odors and residues are gone.
- Sanitize lines if required, then flush with water prior to use.

5. Reassembly & Testing

- Reassemble taps, faucets, and couplers.
- Reconnect kegs and CO₂ supply.
- Pour and discard the first few pints to ensure cleanliness.
- Test for residual chemical (using pH/test strips), and for cleanliness (ATP/other microbiological testing as available).
- Log cleaning date, time, and result.

7. Testing & Documentation

- pH test strips: Ensure no alkaline/acidic residue remains post-rinsing.
- ATP or microbiological swabs: Periodically test lines and taps for cleanliness.
- Log all cleaning sessions, chemicals used, and any corrective actions taken.

8. Safety

- Always follow manufacturer's instructions and safety data sheets for chemicals.
- Wear personal protective equipment (PPE) during cleaning.
- Ensure proper ventilation in cleaning areas.
- Dispose of cleaning and rinse water safely.

9. References

- Manufacturer instructions for cleaning chemicals and equipment
- Local food safety regulations and best practices
- Craft Brewers Association guidelines

10. Revision History

Version	Date	Description	Author
1.0	2024-06-01	Initial release	Quality Team