

Cask Marque



COUNTDOWN TO RE-OPENING

Guide 2020

Action

Why?

4 weeks to go

Book a key member of staff on a Cask Marque Cellar Management course

Every pub should have a trained cellar manager, and this is a chance to create that role

Ensure all team take the CPL 'Cellar to Glass' e-learning programme

This is a modular e-learning course covering all aspects of draught beer from the cellar to the bar. The team can choose which modules are most relevant to their role

Re-engage with your original team, recruit if necessary, and organise staff rotas for opening week.

To make sure the bar is fully staffed up for the first few weeks of opening

14 days to go

Contact your beer suppliers and re-set up an account

To ensure you can place your first order in enough time for opening day

Check with your supplier whether any existing stock has an extended 'best before' date

Unbroached kegs may still be saleable

Use a stiff brush to clean the grills on the cooling fans, remote coolers and under-bar coolers

This will ensure they operate efficiently and effectively to maintain beer temperature

Switch the cellar cooling fans on and check they are working correctly. Switch the remote coolers and ale python coolers on and check they are circulating liquid

This gives you chance to report any faulty equipment in good time and get things fixed

Ensure ullage is uplifted and empties are removed

To ensure old stock is not served

Order gas cylinders

No gas...no keg beer!



Action

Why?

10 days to go

Compile and submit stock order based on last year's trading patterns

Prepare for a slow recovery. Don't over order, just place a regular order. It can always be topped up

Check best before date on the line cleaning chemical.
Re-order if necessary

Line cleaning chemical has a shelf life.
If this has expired, the chemical may not be effective

Check all cask equipment (taps, spiles, extractor rods, auto tilts, sparklers) are clean and in working order. Re-order if necessary

Some equipment may have eroded, or become damaged over time.
Start as you mean to go on, with the best dispense equipment available

Clean exterior surface of all beer lines

The exterior of the lines will have picked up dust over time

Ventilate the cellar

To get rid of any stale odours

Flush all beer lines with water, and check the water flush for any taints

This is to check that there are no splits or leaks in the lines, and also to detect taints which may have built up over time

Clean all keg couplers externally and internally by soaking in clean warm water and use a soft cloth to remove loose dirt

In readiness to connect to new kegs

Clean the cellar floor, walls, sink and line cleaning bottle. Check for evidence of mould growth

Re-set the standards: once the cellar is fully cleaned, it's easier to maintain these standards

Switch on cellar cooling fans

To allow the cellar to reach the optimum temperature for the beer delivery: 11 – 13 degrees

Check the condition of and correct number of nozzles and sparklers

If any nozzles and sparklers are missing there is enough time to re-order

7 days to go



Action

Why?

5 days to go

Count existing stock and record any write offs/ullage

Avoids a 'phantom' stock take (inaccurate stockholding)

Accept beer delivery

Check the order matches the delivery note

Stillage all cask ales (if using horizontal method) or place all casks in final settling area (if using vertical extraction method)

This allows the sediment in the cask to settle

Clean the shives and keystones on all casks

Reduces the risk of infection when the beer is tapped

Place kegs in 'best before' date order

To use the oldest stock first

3 days to go

Vent and tap casks. Ensure a soft spile is in the shive. Tap casks if using vertical extraction method. Ensure vent valve is in the 'on' position

Most cask ales will take up to 3 days to fully condition. Make sure your cask ale is ready to serve when you open

Renovate all glassware

This will restore all glasses to perfect condition

Clean all glass shelves and webbed shelf mats

No point putting clean glasses on a dirty shelf!

Clean and sanitise glasswasher. Refill the machine and run a cycle to check all spray jets and nozzles are working correctly

A dirty glasswasher will result in dirty glassware. Make sure the equipment is fit for purpose

Clean and sanitise the ice machine. Switch water supply on and refill the machine with ice

It will take at least 24 hours to produce enough ice to fill the machine

Clean all sparklers and nozzles in hot water or use a 10-minute soak with a sani-tab

Yeast build up or microbes may have developed in the sparklers over time, this needs to be removed



2 days to go

Action

Why?

Check clarity, aroma & taste of all tapped casks. Take a sample from the tap, or a Widge sampler tube into a glass	Ensures your cask ales are conditioning correctly ready for opening day
Hard peg fully conditioned beers until ready to pull through (horizontal), or close vent valve if using vertical extractors	This seals all the condition in the beer
Switch on and refill bottle coolers	The coolers will take 8 hours to reach temperature and bottled beer takes a further 8 hours to reach the required temperature in a fridge
Connect up gas bottles and turn on	No gas...no keg beer!
Clean all beer lines (cask and keg) with a reputable line cleaning solution	This will ensure you serve the best tasting, freshest beer to your first guests
Connect all kegs up and bleed fob detectors	If the fob detectors aren't refilled with beer, no keg beer will come through the lines
Ensure a hop filter is fitted in the end of each cask line, connect up casks, and replace hard peg with soft peg. If using vertical extraction, connect the beer line to the extractor rod and turn the vent valve to 'on'	If a hard peg is left in the cask, or the extractor rod valve is closed, the beer will not pull through the lines, and it will create a vacuum in the beer line
Pull all beer through lines and check clarity, aroma and taste	Just a double check to ensure there are no taints or off flavours
Check temperature of cask and keg with a probe: Cask 11-13 degrees, Keg 2-8 degrees	This reassures you that the cooling equipment in the cellar is working correctly

Refresh perfect pour training: demonstrate and practice with your team



2 days to go

Refresh perfect pour training: demonstrate and practice with your team

A few simple messages:

Hold the glass around the bottom half

Don't swill the glass when pouring the beer

Hold the glass at a 45° angle for keg beers before straightening

If using cask ale sparklers placed beneath the surface of the beer as it is dispensed

Never dip the nozzle in the beer when pouring keg beer

Aim for a maximum 5% head on all beer

No overfills!

Opening Day

Open those doors with a smile.....

