

## Temporary decommissioning of Draught Beer, Glycol, Direct Pull, Icebank and Tank Beer Systems

To minimise the risk of future quality issues and contamination as a result of abnormally extended shut down periods, adhere to the following guidelines to ensure the integrity of your system is maintained therefore reducing the likelihood of infections, off flavours and odours when your Draught Beer System is recommissioned.

### Glycol, Icebank & Direct Pull systems

- Ensure safety, by using all the necessary Personal Protective Equipment
- Turn off reticulation refrigeration system & pump/s (Glycol system or Icebank System) and as required, close the flow and return valves on the Glycol Manifolds.
- Following your normal in-house process - Chemically clean your system and allow to soak for a minimum 2 hour period.
- Flush system with potable water and blow all lines dry with dispense gas.
- Turn dispense gas system off at cylinder or isolation valve.
- Turn off air compressors at power supply (for beer pump systems)
- Store all clean tapping equipment in a sanitary manner (Keg Couplers, Transfer Leads etc)
- Any kegs left on-site at venues during the Close Down period should be stored in a cool, dark stable environment (Ideally in a cold cool-room where possible)

### Tank Beer systems

- Ensure safety, by using all the necessary Personal Protective Equipment
- Carlton Draught Tank beer systems need to be - **emptied fully** of all product **prior to** decommissioning the system.
- When tanks are fully emptied, turn off reticulation refrigeration & pump/s (Glycol System or Icebank cooler) and as required, close the flow and return valves on the Glycol Manifolds.
- Close main isolation valve on outlet of all tanks.
- Following your normal in-house process - Chemically clean your system and allow to soak for a minimum 2 hour period.
- Flush system with potable water and blow all lines dry with dispense gas.
- Turn off air compressors at power supply (Beer pumps and Tank air compressors)
- Turn dispense gas system off at cylinder or isolation valve.

Always ensure beer line cleaning process is only done by trained and competent person/s following your venue procedures and a Safe Work Plan, as well ensuring all necessary Personal Protective Equipment is used.

If you need further guidance or advice, please contact your CUB Brewery Fresh Partner or your preferred Beer System service provider.

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