



To our Customers,

Our thoughts are with you and your families during this uncertain time.

With the potential closure of licensed premises due to COVID-19, Budweiser Brewing Group are suggesting the following procedures are followed to protect your beer dispense systems during closure.

Failure to close down your dispense systems correctly may irrevocably damage your system. This could lead to a delay in reopening your premises with draft dispense and may negatively affect the quality, flavour and dispense of your drinks.

If your premises closes and there will be no one on site for a significant period:

- Clean all beer lines as per your normal procedure.
- Once flush is complete allow cleaning bottle to empty and flush through each line until they are purged of water and only gas comes through tap.
- Ensure remote cooler is switched off.
- Switch off all gas bottles and/or gas generation systems.
- If stock is left in the cellar leave cellar cooling switched on.
- NB - If site is closed for more than 7 days any part kegs will not be fit for dispense.
- Remove all nozzles in the bar, clean with warm water and leave to air dry. Do not leave nozzles to soak.
- Clean and drain down glasswashers and leave door open to air dry.

If your premises closes and someone remains on site or makes weekly visits:

- Clean all beer lines as per your normal procedure.
- Once flush is complete leave fresh water in the lines.
- Ensure remote cooler is switched off.
- Switch off all gas bottles and/or gas generation systems.
- If stock is left in the cellar leave cellar cooling switched on.
- If site is closed for more than 7 days any part kegs will not be fit for dispense.
- Once a week, refresh water through the beer lines and switch on remote cooler for half an hour.
- Remove all nozzles in the bar, clean with warm water and leave to air dry. Do not leave nozzles to soak.
- Clean and drain down glasswashers and leave door open to air dry.

When you are ready to reopen your premises after prolonged closure:

- Cellar cooling should be switched on at least 24 hours prior to reopening.
- Switch on gas supply and/or gas generation systems.
- Clean all beer lines as per your normal procedure.
- Switch on remote cooler.
- Ensure keg connectors are scrubbed clean
- Check that kegs are in date and connect to fresh kegs.
- Reattach nozzles and pull through beer to each tap.
- Beer will be ready for customer serve after 2hrs.
- Refill glasswasher and dependent on length of closure, consideration should be given to cleaning all glasses on site.

We hope you and your families stay healthy.

Should you require support in either closing down your site or reopening, please contact **Budweiser Drinks Dispense on 08457 100600**



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Budweiser **DRINKS DISPENSE**