

Closedown Procedures – Customer advice v2.6

Health and Safety guidance

Make sure appropriate safety controls are in place, including any PPE, determined by your risk assessment – it is important that you conduct your own risk assessment (including COSHH), and implement any control measures that the assessment identifies

The following guidance should only be undertaken by competent persons – if you are not competent, or you are uncertain of any step in the process, please seek competent cellar safety advice before carrying out any further activity

This document outlines:

- **How to protect your beer lines up to 2 months after outlet closedown**
- **How to store your un broached beer so it can be used when opening again, if still within best before date**
- **How to continue protecting beer lines if the closedown goes on longer than 2 months, either by using Guardian beer line protector or repeating the blowing out process**

Covering the following dispense types

- **Standard Beer and Cask Dispense**
- **Metered Dispense**

How to protect your lines up to 2 months after outlet closedown

Standard Beer and Cask Dispense

The following procedure will help to protect **keg** lines by removing all residual water:

Link to on line video for “How To Close Down Beer Lines By Removing Water Residue” - <https://www.youtube.com/watch?v=QGzz-cMO0bo>

Standard Beer Dispense:

- It is recommended to leave cellar cooler on to maintain the quality of the un-broached beer so it can be used when opening again if still within best before date
- Turn off remote cooler. This will prevent lines freezing
- Carry out standard line clean on all dispense lines (Link to on-line video https://www.youtube.com/watch?v=on37k2M0u_w or search Line cleaning Molson Coors)
- Carry out standard line clean on all dispense lines
- Once final water flush is completed, to blow out lines:
 - Leave fobs in pushed up cleaning mode
 - Ensure cleaning bottle is empty and line cleaning feed tube is inside bottle
 - At the bar open each tap until air is coming through every line

- To prevent damage, turn off gas or electric line cleaning pump once taps run dry
- Turn gas off at individual valves and main supply
- Remove tap nozzles, brush clean using warm water then leave to air dry
- Make sure glasswasher is left drained and clean inside, with door open

Cask Dispense:

- Carry out line clean
- At end of clean, pull through until only air is coming from each line
- Hang cask lines off floor
- Clean cask dispense equipment and leave to air dry. Do not leave soaking in water
- Wash down floors to remove beer spills

Under no circumstances leave dispense lines charged with either water or cleaning fluid as this can cause irrevocable damage to the system.

Cellar cooling equipment is customer owned, therefore decisions to operate sits with the customer and not the responsibility of MCBC. However, to maintain the quality of the un-broached beer so it can be used when opening up again, we recommend that the cellar cooling is left on.

When re-opening an outlet

- If cellar cooling has been turned off, ensure it is turned on 24hrs beforehand
- Carry out a full line clean
- Brush clean the keg coupler
- Re-attach nozzles to correct taps
- Connect up, turn on gas and gas/electric pumps
- Pull through, testing taste, clarity and aroma
- Ensure remote cooler is turned back on. Allow 4 hrs to form ice bank

How to continue protecting beer lines if the closedown goes on longer than 2 months

There are two options:

1. Use Guardian Line Clean Protector (preferred)
2. Clean the lines then blow them out again

1. **Guardian Beer Line Protector can be ordered online. The following procedure will help to protect the lines for up to 6 months:**

Link to on line video for “How To Close Down Beer Lines Using Guardian Beer Line Protector” - <https://www.youtube.com/watch?v=nvfuiwDyEco>

- Turn off the remote cooler. This will prevent lines freezing

- Ensure that all beer lines have been **cleaned** beforehand. (Note: Guardian does not clean lines, it only keeps them fresh)
- Empty and rinse cleaning bottle, then part fill with warm water
- Use Guardian at 100 grams (4 oz.) per 50 litre cleaning bottle, equivalent to 15 blue scoops (as supplied with container), **making sure all of it has been dissolved**
- Top up bottle with warm water
- Connect to cleaning system and bleed through fob detectors
- Open dispense taps and pull through
- Remove tap nozzles, brush clean using warm water then leave to air dry
- Cover the taps in cling film, this prevents contamination
- After 6 months repeat the above process

When re-opening an outlet after using Guardian Beer Line Protector

- If cellar cooling has been turned off, ensure it is turned on 24hrs beforehand
- Empty and rinse cleaning bottle
- Fill with clean warm water
- Connect to cleaning system and bleed clean water through the bleed valves on the fob detectors
- Reinstate nozzles on dispense taps
- Open the dispense tap and flush through the volume within the line + 1 gallon of water (e.g. if the line contains 3 pints then 11 pints of water is required through the tap.
- **Ensure all taps are flushed thoroughly with water**
- Connect back to product and draw through to the dispense tap
- Test clarity, aroma and taste
- Ensure remote cooler is turned back on. Allow 4 hrs to form ice bank

2. If Guardian Beer Line protector is not available after a 2-month shutdown

- Carry out a standard beer line clean
- Once beer line clean completed, remove residual water by following the procedure outlined above (See 'How to protect your lines up to 2 months after outlet closedown')
- Repeat this process every 2 months – until recommission of lines. It is important this process is followed to minimise future dispense issues

Metered Dispense closedown

- In accounts with Metered Dispense, the guidance is to complete a full line clean of your systems and leave filled with Guardian Beer Line Protector (as described above)
- Where Guardian is not available, leave your Metered Dispense System filled with water, **but this MUST be refreshed at least every two weeks by pulling fresh water through the whole system.**

- Failure to do this will result in tainted lines and Metered blocks. This will cause a delay in the ability to dispense product, once pubs are allowed to reopen

If you experience any issues when following the above steps, please reference the troubleshooting guide for support. If you continue to experience issues, please speak to Molson Coors Technical Services Help Desk using the following contact details:

Phone: 0345 6000 888 - Option 2

Web: www.MyMolsonCoors.com or www.molsoncoors.com/InYourCorner

To help us resolve your issue as quickly as possible, we may offer a video call diagnosis with one of our technical representatives.