

## **Short-term Closedown (up to 2 weeks) Customer Guidance V1.2**

### **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 experienced and competent individuals– if you are not experienced, or you are uncertain of any step in the process, please seek expert cellar safety advice before carrying out any further activity.

### **This document tells you:**

- How to leave your system during a short-term closedown (up to 2 weeks)
- What to do before re-opening
- What steps to take in case the closedown period is extended

*Note – this guidance will apply for all MCBC dispense systems including **Chill-Pour** and **Cellarplus**.*

### **How to leave your system over the next 2 weeks:**

- Where installed, leave cellar cooling turned on and the keg storage room/cellar chilled to reduce risk of infection in broached kegs and casks
- Leave coolers running in order to keep the lines chilled and in the best possible condition for re-opening
- Leave the lines filled with beer, not water or line cleaning fluid
- Turn off gas system and disconnect couplers from kegs
- Ideally, once/twice a week reconnect the already broached keg, turn gas system on and pull beer through the keg/cask lines (no more than a few pints), then turn off gas system and disconnect couplers from kegs

### **What to do before opening:**

#### **Keg Beers**

- Check couplers are clean and operate freely. If not, soak in warm water and remove any dirt/debris with a soft cloth
- Re-connect kegs and turn on gas system
- Clean tap nozzles, checking creamer disk is correct for the product. If not, it will result in fobbing or flat beer
- Pull just enough beer to re-fill each line from keg to the tap, therefore flushing out beer that was stood in the lines during the shutdown period
- Check clarity/taste/aroma
- If any issues, carry out standard line clean on all dispense lines and connect fresh keg

### **Cask Beers**

- Carry out standard line clean on all cask lines and connect a fresh conditioned cask
- Take particular care to thoroughly clean cask taps or vertical extraction systems
- Make sure all seals/hop filters are in position before use
- Check that the correct sparkler is fitted to the hand pull

### **What steps to take if re-opening is delayed, going over the 2 weeks period:**

- Refer to longer term closedown procedures- these can be found on the websites noted below
- Contact MCBC Technical Services for support

**If you experience any dispense issues when following the above steps, please reference the troubleshooting guide for support. If you continue to experience dispense 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](http://www.MyMolsonCoors.com) or [www.molsoncoors.com/InYourCorner](http://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.**