

CREATING A BEER-READY GLASS



1



To ensure glasses are “beer ready,” use a three-sink cleaning system—for washing, rinsing, and sanitizing. The first step is to empty used glasses into an open drain.

2



Wash glasses in the first sink in warm water with an approved odorless, low-sudsing, non-fat cleaning compound. Use a nylon three-spindled brush so you can clean two glasses at once, thoroughly brushing all surfaces, including the bottom.

3



Rinse glasses in the second sink, using fresh water that flows continuously. Insert the bottom of the glass in the water first to prevent air pockets. Take the glass out bottom first (heel in, heel out) to rinse completely.

4



Repeat these steps in the tank containing sanitizer, using the same “heel-in, heel-out” method.

5



Finally, let the glasses dry upside down on a stainless steel wire rack or a deeply-corrugated, free-draining plastic surface for maximum air flow and complete, odor-free drying. If glasses will be chilled, make sure they are completely dry first.

Note: This procedure covers the Anheuser-Busch recommendation covering glassware and cleaning in retail outlets dispensing our products. This procedure might be preempted by state and/or local laws/regulations, which may require additional equipment/procedures other than those outlined above.