

DRAUGHT BEER CHECKLIST

To Ensure Quality Draught Beer for Customer Satisfaction

INVENTORY

- Sufficient package beer & keg inventory/ do not go from truck to tap
- Kegs rotated properly and in code

◦ COOLER/DRAUGHT SYSTEM

- Temperature: **34°–36°**
- Gas supply sufficient and operating at proper p.s.i. level
- Draught beer flow rate of 2oz per second
- Beer lines and faucets cleaned [at least once every two weeks]
- Power pack glycol maintained at **29°** and serviced by a
- refrigeration expert every 6 months

◦ GLASSWARE

- Brushes clean and in good condition
- Sufficient inventory of glass-cleaning solution and sanitizer
- Glasses “beer-clean” and air dried

◦ PRESENTATION

- Beer served with a 1" collar of foam for taste and increased profitability
- Beer served at **38°–40°** for maximum enjoyment
- Bar and service areas clean
- Tap marker logos and P.O.C.M up to date



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