

DRAUGHT BEER CHECKLIST

To Ensure Quality Draught Beer for Customer Satisfaction

INVENTORY

- Sufficient keg inventory
- Kegs rotated properly and in code

COOLER/DRAUGHT SYSTEM

- Temperature 36°–38°
- Clean and odor free
- Kegs separated from other food
- Gas supply sufficient and operating at proper p.s.i. level
- 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

- Clean glassware sinks
- Brushes clean and in good condition
- Sufficient inventory of glass-cleaning solution and sanitizer
- Glasses “beer-ready” and stored properly

PRESENTATION

- Beer served with a 1" head of foam for taste and increased profitability
- Beer served at 38°–40° for maximum enjoyment
- Bar and service areas clean
- All taps and P.O.S. working properly
- Tap markers up to date



Draught Beer at Its Best.