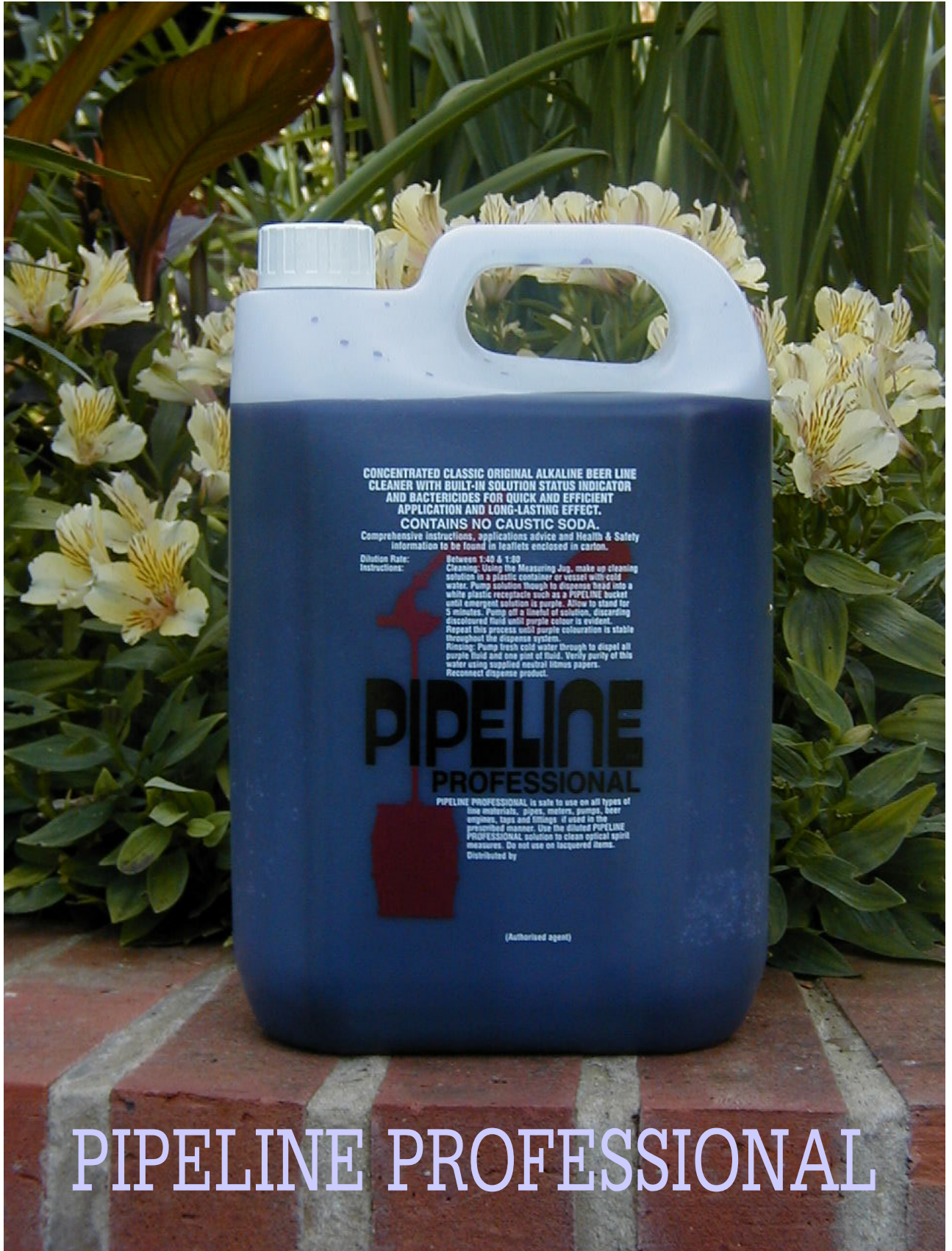


A Guide to Keg Draught Beer Dispense System Hygiene using

Prof Protocol - 110904



PIPELINE PROFESSIONAL

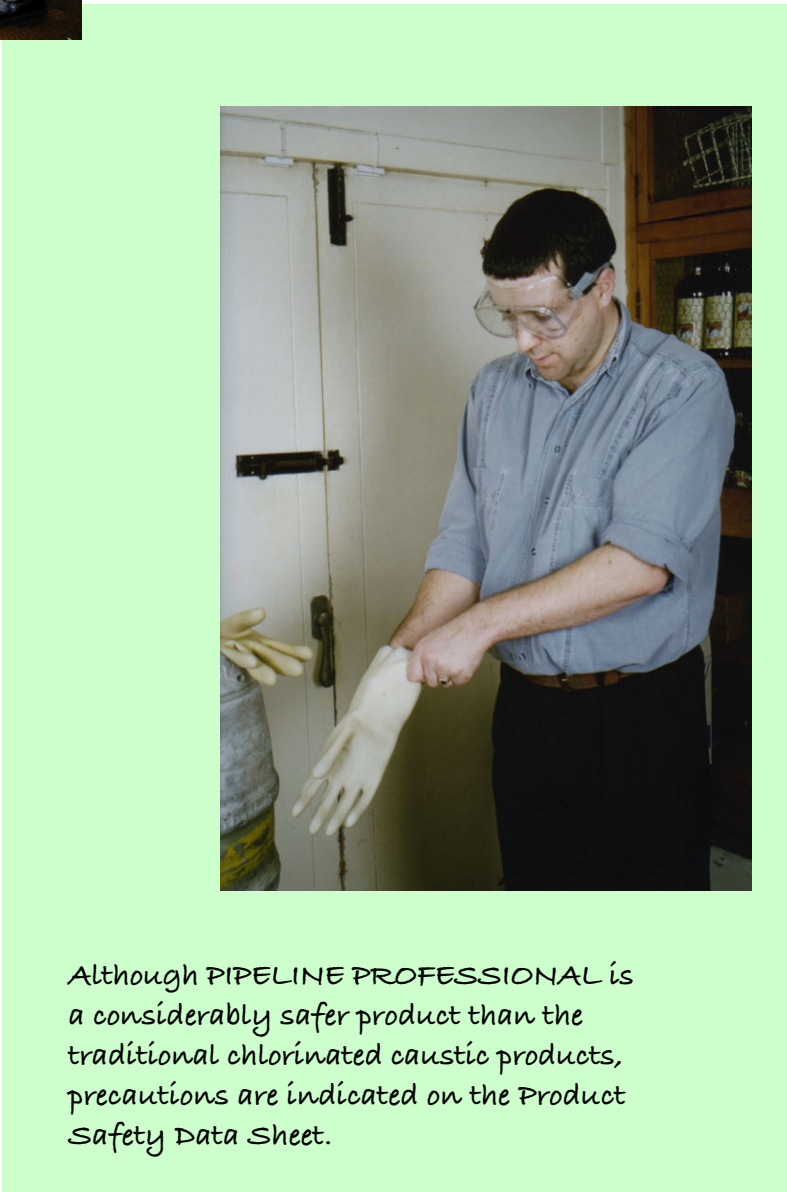
Hopefully Helpful Hints from the Home of PIPELINE



PIPELINE PROFESSIONAL is packed in a variety of sizes: the most commonly used pack is the robust and convenient 10 litres container.



Display the Safety Data Sheet prominently and familiarise yourself with the key points and be aware where you can obtain the emergency contact telephone number.



Although PIPELINE PROFESSIONAL is a considerably safer product than the traditional chlorinated caustic products, precautions are indicated on the Product Safety Data Sheet.

Hopefully Helpful Hints from the Home of PIPELINE



Turn on cleaning gas



Disconnect the beer



Ever examined the keg connectors? Do it regularly? Clean them regularly? Be honest. Left to themselves, they can get into quite a state and all the brown and black deposits are not going to clean themselves. They are unhygienic; and one of the primary sources of infection in the dispense system. Use a CELLARMATE Keg Connector Brush with a dilute PIPELINE PROFESSIONAL solution to clean connectors as part of the hygiene regime.

Hopefully Helpful Hints from the Home of PIPELINE



Connect to the cleaning ring main



Turn off the cooler.



Dispensing cap/tap



Use the PIPELINE Measuring Jug to obtain the correct dilution rate of 1:40 [2.5%]



Two lines on the measuring jug; top one for 10 litres & bottom one for 5 litres



Thus, for a 20 litres cleaning vessel, 2 top-line measures will do.



Partially fill the cleaning vessel with water, add the measured amount of P/L PROFESSIONAL and top up with water.

Hopefully Helpful Hints from the Home of PIPELINE



PURPLE SAMPLING



Once the cleaning solution is made up, take a sample, put it in your pocket ready to play a joke on the doctor during your next appointment!



Connect to cleaning ring main



Bleed fob detector [FOB]



until the FOB chamber/glass is filled with purple solution

Hopefully Helpful Hints from the Home of PIPELINE

As is the general technique with PIPELINE, wait 5 minutes



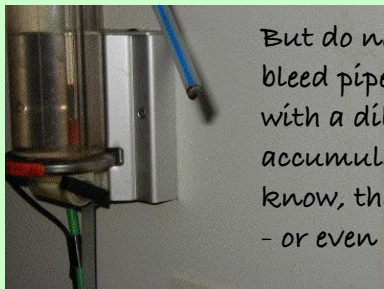
After 5 minutes, the cleaning fluid in a dirty chamber/glass will change colour



So, bleed off the discoloured fluid until the chamber/glass is filled with purple fluid again. Repeat the exercise until a fairly stable purple holds. Ensure throughout this that plenty of cleaning fluid is flushed through the bleed pipe to clean it.



But do not only ensure that the inside of the bleed pipe is cleaned, wipe down the outside with a dilute PIPELINE solution to remove accumulated yeast mould deposits - you know, those black blobs on the end of the pipe - or even worse.



Bleed fob detector [FOB] thoroughly



Inspect

..... and rectify



That's better!

Hopefully Helpful Hints from the Home of PIPELINE



Just to remind you. Cooler tag.



CIP Cleaning in Progress



Remove dispense tap fittings ("sparklers") for cleaning



and fittings for nitrogenated products e.g. Guinness, Kilkenny and "smooth" beers



Intricate fittings, all of which must be immaculately clean to perform correctly at all times.



Clean all fittings together.

These pictures deal with the cleaning of the "sparklers" and tap fittings during the weekly or fortnightly clean or when the cleaning technician calls. For advice on nightly soaking and sanitizing, see Page 14 and separate leaflet on CELLarmATE Sanitizing Tablets.

Hopefully Helpful Hints from the Home of PIPELINE



Draw cleaning fluid through to the tap. the first sight of cleaning fluid may not be purple; as here, it is a pale green. Keep pumping, until



some sort of purple colour is evident from the tap.

wait for **5 minutes**.



If the line is pretty filthy, the cleaning might turn ... black!



Whilst you are drawing off cleaning fluid, keep your eye on the running stream and try to spot colour changes down the line. Pull off a lineful of cleaning fluid to get the whole picture; and use your Purple Sampler to compare the actual fluid colour with the sampler. Sampler? What? forgotten already?!



Another five minutes, and we have got much more like what we are looking for - almost the same purple colour as in the cleaning vessel.



Ah, yes, the sampler quite forgot. Compare the colours: if they are the same, you are pretty close.

Hopefully Helpful Hints from the Home of PIPELINE



As the mantra goes, "If it's not purple, it's not right RIGHT?" Well, this *is* purple; so it must be right right? Well, not quite.



If it is the first time you have used PIPELINE or PIPELINE PROFESSIONAL, then you should leave the purple solution to stand in the line for a good 20-30 minutes. This soak is designed to soften up and remove old, stubborn, deposits together with biofilm, which is the major component/constituent of dispense system contamination. So, if this long soak produces no colour changes, you're in the clear; if not, keep at it, 5 minute soak after 5 minute soak; until there are no more changes.



Here's a massively helpful tip. PIPELINE is so incredibly sensitive to any contamination it can be used to report on the state of a line throughout its length. So, pull off a complete lineful of fluid into glasses and line them up. Clever, eh? This technique really lets you know what is going on in stubborn lines; those which are consistently difficult to get clean: lining up the colours like this can be really helpfully.



For example, there is no doubt that, since the the left-hand glass was the first off this line, the contamination is a lot further down the line; it is in the cooler, in fact. Frankly, it is always there that the worst contamination lurks - associated with very stable biofilm to be found in the coolest part of the dispense system.

This first clean may be tedious (as may the second) but once you've pulled up a lineful of perfectly purple glasses, your satisfaction will know no bounds.

FOR SPARKLING SPARKLERS AND SPLENDID SPOUTS



Just as with line cleaning, cleaning tap fittings and “sparklers” is a matter of colour changes.



Use a Sparkler Pot Cover for safety



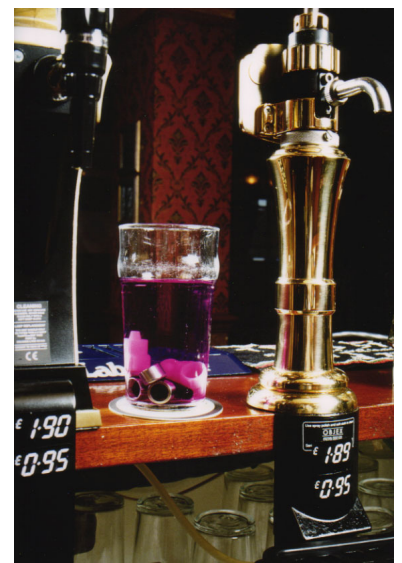
After 5 minutes or so, guess what? - the fluid changes colour.



Pour the soiled cleaning fluid away.



Top up with fresh purple PIPELINE solution.

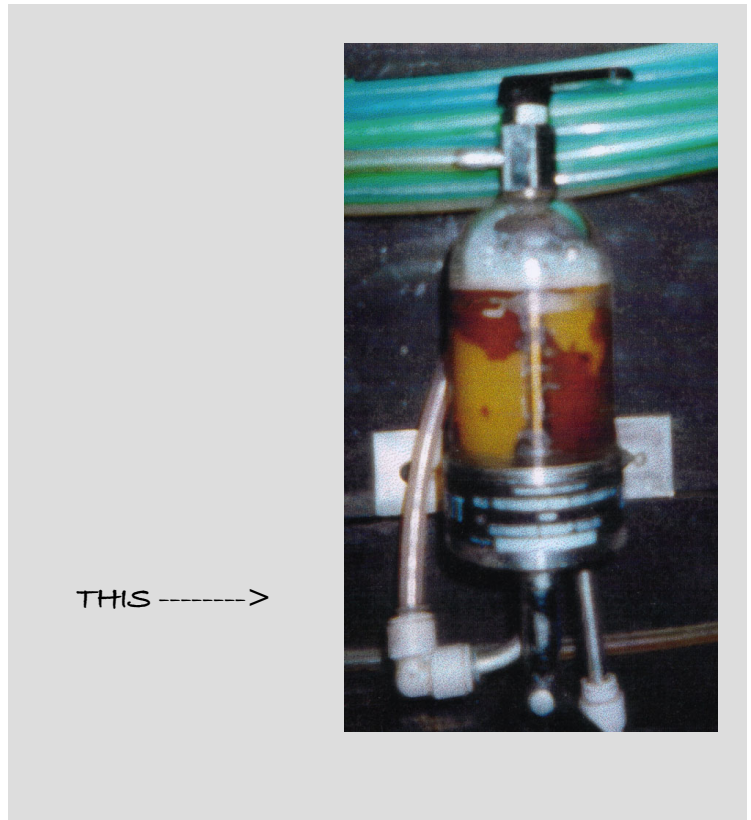


Repeat until the solution is a stable purple.

Hopefully Helpful Hints from the Home of PIPELINE



Meanwhile, back in the cellar, what a fine sight is there to greet you. You do not have to be an expert in beer line cleaning to recognise perfectly clean FOBs, as opposed to



Now to the best bit; rinsing out. Great!



You can use just mains water for rinsing, but for that little extra, pop a CELLARMATE sanitizing Tablet into the final rinse water (actually at the rate of one tablet per 20 litres.). The NADCC chemical is an excellent sterilizer and makes a further contribution to biofilm removal.



Connect to the cleaning ring main once more.

Hopefully Helpful Hints from the Home of PIPELINE



Bleed the fob detectors [FOBS] first; before moving from the cellar.



Draw off the purple fluid



..... until the fluid runs clear.



Neutral litmus papers are provided in every carton of PIPELINE PROFESSIONAL for the added protection of the operator. For economy, tear every finger into three (not shown here).

Hopefully Helpful Hints from the Home of PIPELINE



Pull off one more 1/2 litre of clear fluid.



Dip the test paper in the running water.



If there is a trace of PIPELINE in the water, the test paper will turn purple.

And now, the home leg



What do you reckon, Martin? Clear? Any "floaters"?

"Floaters"? Unsightly chunks of biofilm; generally white, sometimes brown or yellow and mostly more unsightly and inert than actively bacterial. The latter would inevitably spoil the dispense product, causing haze, taints, fobbing, etc. and reduce the cleaning interval.

Floaters are always more evident in the rinse water than in the dispense product, so this is the time to look for them. If you've got 'em a second clean is indicated: that's a pharmacist's way of saying "Do it all again". Oh, if you want to see some "floaters": Page 20.

Hopefully Helpful Hints from the Home of PIPELINE



Reconnect the beer.



Switch the cooler on.



Rinse out the tap fittings
["sparklers"]



Refit "sparklers"
and tap fittings.



Pull through to beer.

TRADE QUALITY



Inspect for clarity;
and how does the head look?



If you have a
thermometer, this is a
ideal time to check the
dispense temperature.

The best test of all.

On the Nose?
On the Tongue?



And now, for that "PERFECT PINT".

Thank you PIPELINE PROFESSIONAL.



Hopefully Helpful Hints from the Home of PIPELINE



Coupler or Connector?
- we call it a "connector"

Superficially this connector is not too bad; let us reserve our judgment.



NOTES FOR CLEANING TECHNICIAN - CONNECTORS



Remove pivot pin



Disconnect gas line



..... and the beer line

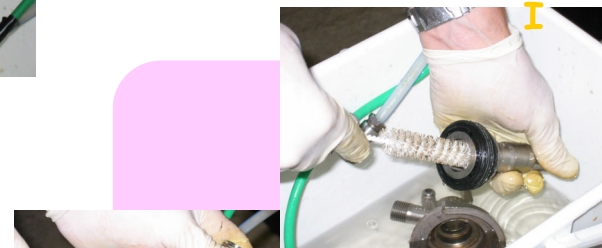
Remove handle



Remove centre components



The Hidden Filth - revealed



Brush-clean components in warm water or PIPELINE solution



Lubricate components with silicon grease and reassemble the connector

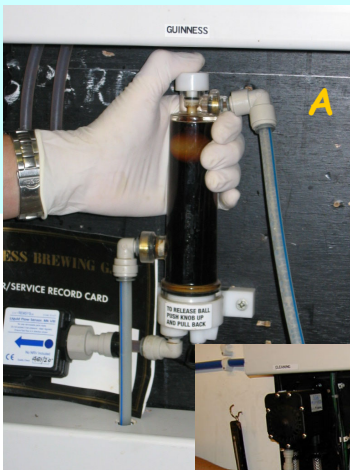


**NOTES FOR
CLEANING TECHNICIAN
- FOB DETECTORS**



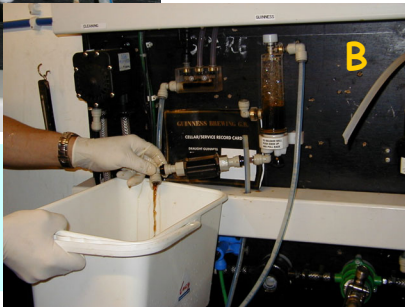
Superficially, these fob detectors look none too good. However, a good session with PIPELINE PROFESSIONAL would remove the soil you can see.

However, much more lurks where one cannot see; and, rather than wasting time on long chemical soaks, better to strip and physically clean; thus:



With the gas pressure off, depressurise the fob detector

Drain off the chamber



Disconnect chamber and base and place in bucket of warm water or warm PIPELINE solution



Some of The Hidden Filth - revealed.



Use only a soft cloth to clean the chamber; avoid scratches or abrasions.

But DO thoroughly brush-clean all other components



When components are thoroughly clean, reassemble the fob detector and continue line cleaning.

Hopefully Helpful Hints from the Home of PIPELINE



Once the dispense system is filled with cleaning fluid, disconnect the cleaning connector to depressurise the system.

A. Remove dispensing tap.



B. Dismantle dispensing tap.

NOTES FOR CLEANING TECHNICIANS - DISPENSE TAP.



C. Wash and brush-clean all components thoroughly in warm water.



D. (Silicon) grease moving parts.



Reassemble tap.



Refit dispensing tap.

Repressurise the dispense system and continue line cleaning.

Hopefully Helpful Hints from the Home of PIPELINE

Further Hopefully Helpful Hints:
advice for licensees, principally.



Pop a CELLARMATE Sanitizing Tablet in the cellar sump once or twice a week as an efficient and economical disinfectant and deodorant.



As a nightly routine, referred to on Page 6, soak dispense tap fittings, "sparklers" and "post-mix" nozzles in a mild safe sanitizing solution.

A quarter of a CELLARMATE Sanitizing Tablet will make up a litre of sanitizing solution.

Further advice may be found on this and the many other uses of CELLARMATE Sanitizing Tablets.

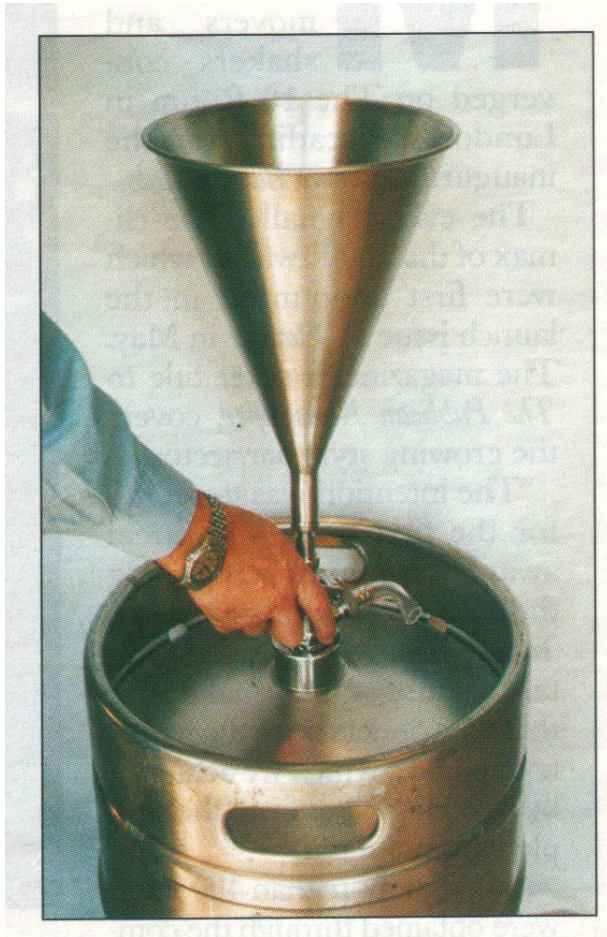
Buying a special spirit measure cleaner?
FORGET ABOUT IT!
The working PIPELINE solution is ideal for the job.





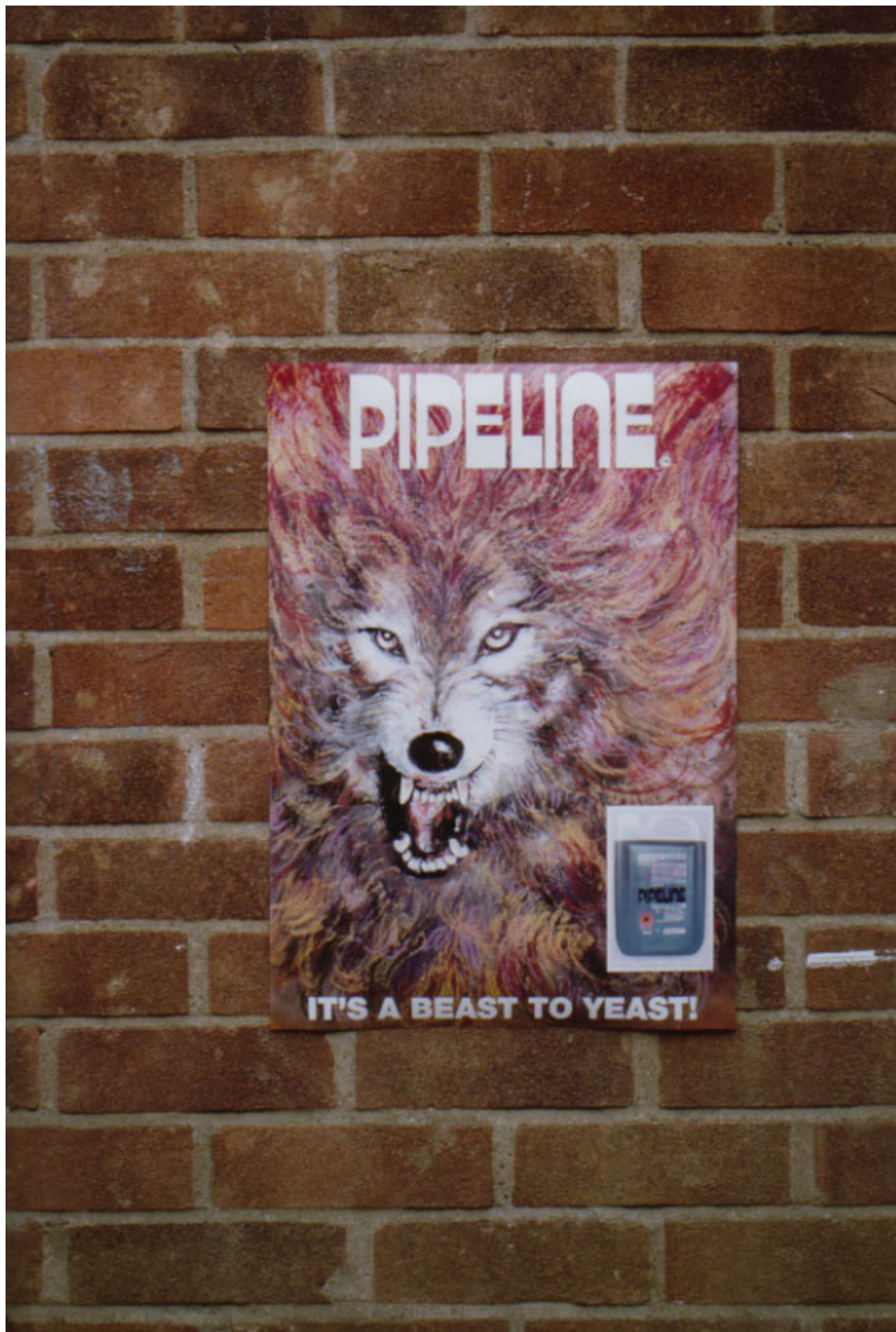
“Floaters” - more precisely and technically, dislodged fragments of biofilm which can manifest themselves as distinct visible chunky pieces (above), stringy long-chain needle-like molecules or as a milky haze.

CHAMBER OF HORRORS - NUMBER 1



So, just when we've all done our very best to clean and sterilize the keg beer dispense system and to obviate the risk of back infection, the very rare "off" keg notwithstanding, some lunatic in the U K comes up with this bright idea - so that licensees can pour beer from the lines straight back into the keg at cleaning time, in order to save on ullage.

"Save wastage, save money" goes the advert's promise. Save your money and don't buy one is our advice; you are risking your quality, your reputation and your standing with the brewery.



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