

Clean drink dispense lines

Overview

This standard is about how you safely clean and maintain the conduit of pipes and taps that are used to dispense a variety of drinks in your workplace, for example soft drinks, wine and beer.

This standard focuses on the technical knowledge and skills required to clean drink dispense lines; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a hospitality environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Clean drink dispense lines

Clean drink dispense lines

Performance criteria

You must be able to:

Clean drink dispense lines

1. Prepare the drink dispense lines ready for cleaning, taking care to follow procedures for disconnecting kegs and gas supply
2. Use the correct procedures, measured chemicals and personal protective equipment to carry out the process of cleaning the drinks dispense lines
3. Follow the correct procedure and timings to soak the dispense lines and taps
4. Follow the correct procedures to flush the dispense lines, leaving them clean, undamaged, free from chemicals and in good working order
5. Make sure that you have pulled through the reconnected drink and that you have checked its quality before resuming service
6. Store all dispense line cleaning equipment and chemicals in the correct place according to your workplace standard
7. Check that the drinks service area is clean and tidy

Clean drink dispense lines

Knowledge and understanding

You need to know and understand:

Clean drink dispense lines

1. Current legislation regarding safe and hygienic working practices when cleaning drink dispense lines
2. Why it is important to clean the drink dispense lines
3. What the dangers are of mishandling kegs and gas supplies
4. Why it is important to follow the correct procedures when handling chemicals
5. The specific equipment and techniques required to clean the drink dispense lines at your workplace
6. Why lines should be thoroughly rinsed after cleaning
7. The types of unexpected situations that may occur when cleaning drink dispense lines and how to deal with these

Clean drink dispense lines

Scope/range related to performance criteria **1. Drink dispense lines**

- 1.1 beer / lager
- 1.2 stout
- 1.3 cider
- 1.4 ale
- 1.5 wine
- 1.6 soft drinks

Clean drink dispense lines

Developed by	People 1st
Version Number	2
Date Approved	February 2016
Indicative Review Date	March 2021
Validity	Current
Status	Original
Originating Organisation	People 1st
Original URN	PPL2BS6/10
Relevant Occupations	Team Member; Waiter/Waitress; Bar Staff
Suite	Hospitality - Food and Beverage Service
Keywords	clean; drink; dispense lines
