

Cellar Standards Training Guide



INTRODUCTION

It is important to maintain high standards within the cellar environment. Although a number of staff are rarely required to go into/work in the cellar, it is still important for them to be aware of the standards required.

QUESTIONS TO ASK

1. What items are stored in our cellar?

- Kegs
- Casks
- Bottled drinks
- CO₂ gas bottles etc.

(Add any other items that you keep in the cellar to the list. We would discourage any food items being stored in the cellar.)

2. Why do we keep a strict control of the temperature in the cellar?

- In order to preserve beers and lagers in optimum condition prior to and during dispense
- It's the temperature cask ale conditions at
- Helps to keep bottled drinks as cool as possible prior to being put into the front fridges

3. What is the correct temperature for the cellar to be kept at?

- 11°C-13°C

4. What simple things can you do to ensure that a temperature of 11°C-13°C is maintained?

- Keeping the cellar door closed at all times
- Hang two thermometers from the ceiling or 1 inch from the wall – 1 above the kegs and 1 above the casks
- Check the thermometer reading daily and reporting any suspicious readings
- Clean the vents on the cellar cooling (the equipment must be switched off when cleaning). Vents must be free from obstruction