

TERMS & CONDITIONS OF CERTIFICATION OF PUBS & RESTAURANTS FOR THE BEST CARE GIVEN TO DRAFT BEER

effective as of 1 January 2020



1. Beer storage

- The tank beer storage temperature must be no higher than 10°C.
- The storage temperature of a tapped keg can go no higher than 10°C.
- A visibly placed thermometer with an indicator of the actual beer storage temperature.
- The storage area must have washable walls and floor.
- A fully functional rinsing adapter for rinsing beer pipes with drinking water.
- Keeping the storage area clean, without unpacked food.



2. Propellant gases

- Beer is pushed out using a mixture of carbon dioxide (CO₂) and nitrogen (N₂), ideally in a ratio of 1:1.
- Pushing with air is tolerated only in the case of tank beer.



3. Beer pipelines sanitation

- Sanitation of the beer pipelines must be carried out by authorized sanitary personnel.
- In the case of tank beer, it is recommended to carry out the sanitation once every seven days.
- In the case of keg beer, sanitation is recommended once every fourteen days with regular rinsing of beer pipes with drinking water.



4. Beer glassware cleaning

- Use only recommended and certified cleaning agents designated for beer glassware.
- Care for the beer glassware washer.



5. Tap equipment cleanliness

- The tap and the bar must be kept clean.
- Taps must be rinsed with drinking water and cleaned with a special brush.
- It is necessary to check the cleanliness of the beer cooler condenser so that it works at full capacity.

Assessment criteria for beer tapping:



6. Draft beer

- Beer is poured into a clean, cooled and freshly rinsed glass. Thanks to this recommended way, the beer head will be of high quality, thick and creamy, and without visible bubbles.
- The recommended temperature for serving beer is 7°C (+/- 1°C).
- Beer is served fresh only, with the right taste and smell, and flawless.
- Draft beer must be presented clearly and honestly (e.g., the beer brand must be visible and correctly stated on the glassware, taps must be labelled correctly, the correct volume is served).



7. Minimum draft beer consumption

- Follow the recommendations of our sales development consultant regarding the minimum volume of tank beer.

