



Clean Lines, Safe Lines

A Draft Line Safety Guide When Using a Third-Party Cleaning Service

Even when using a third-party cleaning company for draft line cleaning, **the ultimate responsibility for ensuring the draft line is free of chemicals and safe for use lies with you, the bar owner or operator.** The information listed below is essential for ensuring the safety of employees and customers.

Training: Train all bar staff on **potential hazards of improper cleaning and residual chemicals** left in draft lines. Failure to properly clean and maintain draft beer lines can pose serious health risks, including chemical burns and illnesses.

Notification: If draft lines are cleaned during business hours, clearly communicate that cleaning is in progress using warning signs or other clear methods. Inform staff to not serve the product during the cleaning process.

Testing: The cleaning company should **use pH test strips or a meter on the final rinse water of each tap** to ensure there is no chemical residue. Verify this step by observing the process firsthand, reviewing the completed cleaning log, or testing the beer pH.

Verification: Keep a detailed log of all draft line cleaning activities, including the date, cleaning solution used (caustic or acid), and the tested pH.

Incident Reporting: Have a clear procedure for reporting any suspected chemical contamination or safety issues to the cleaning service and facility management. **Clearly mark potentially contaminated draft lines with a warning sign** or other method until the issue is resolved and the line is safe to use.

KEEP IN MIND

Verify bar staff are trained to confirm draft lines are cleaned properly by using pH strips and reviewing cleaning logs.

If you suspect any chemical residue is present DO NOT serve the beer. Contact the cleaning company to fix the issue.



