# Clean Lines, Safe Lines

## A Draft Line Safety Guide

**Failure to properly clean and maintain draft beer lines can pose serious health risks**, including chemical burns and illnesses. The information listed below is essential for ensuring the safety of employees and customers.

**Training:** Ensure all staff involved in draft line cleaning receive proper training on chemical handling, safety protocols, and emergency procedures. **Only trained personnel should undertake the task of draft line cleaning.** The chemicals used in the process can pose serious risks if mishandled.

**Notification:** Use visible warning signs or other clear methods to communicate that cleaning is in progress. **Do not serve the product until cleaning is complete.**

**Water Rinsing:** To ensure effective cleaning, flush draft lines with clean water before pumping chemical in the line. **Always rinse draft lines with water after using any chemical solution** (caustic or acid). Continue rinsing until no trace of chemical remains.

**Testing:** Verify the effectiveness of rinsing by **checking the pH of the rinse water of each tap**; it should match that of the water used to rinse, indicating complete removal of chemicals.

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

### KEEP IN MIND

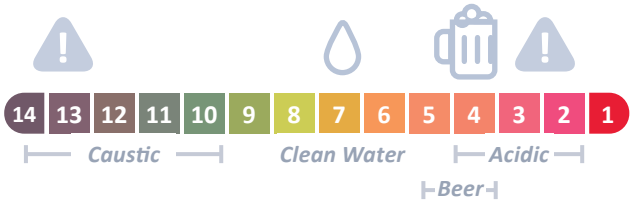
*Verify bar staff are trained to confirm draft lines are cleaned properly by using pH strips and reviewing cleaning logs.*

*Store chemicals securely and follow manufacturer handling procedures.*

*Anyone handling hazardous chemicals should always wear appropriate personal protective equipment, including gloves and eye protection.*

*A beer line cleaning chemical with a dye can help distinguish the cleaning solution from other liquids, enhancing safety and preventing accidental contamination.*

***If you suspect any chemical residue is present DO NOT serve the beer.***




***Caustic cleaners** have a pH range between **10 and 13.5.***

*When a system is completely rinsed, the **pH should equal the water used to rinse**.*

***Beer** has a pH range between **4 and 4.6**, with some variations based on the specific style.*

***Acidic cleaners** have a pH range between **2 and 4**.*

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