

CLEVELAND BEER LINE CLEANING

DRAUGHT BEER SYSTEM MAINTENANCE AND INSPECTION CHECKLIST

Establishment: _____

Date: _____

CORRECTION

___ Complete system cleaning (lines, couplers, faucets, shanks, drains)

Number of beer lines: _____

___ CHECK beer and glycol temperatures (adjust if necessary)

Beer pour temp: _____ °F Glycol unit temp: _____ °F

___ CHECK propylene glycol level and concentration (fill if necessary)

___ CHECK for beer leaks at towers, drains, couplers, beer pumps, and FOBs (repair if necessary)

___ CHECK for gas leaks (CO₂, N₂, compressed air) at gas units, beer pumps, and couplers

Gas leak indicator reading: _____

___ CHECK beer pump and keg pressures (adjust if necessary)

*The above maintenance and inspection points have been established to ensure optimal **sanitation**, **performance**, and **efficiency** of your tap system. If you feel that your tap system is not performing at its best, please call us at (216) 533-7936 or e-mail Nick@ClevelandBeerLineCleaning.com. Thank you.*

Technician signature: _____