


Outlet Name	Company		Beer & Cellar Hygiene - Audit Form						
Postcode	Version 11		1. Choose only Red, Amber or Green. If both red & amber apply select red etc 2. 3 "RED" = max score of 2 stars. 1 x RED "BEER critical" = max score of 3 stars. 3. Audit applies to all beers - Cask Marque and Beer Marque 4. The assessor will provide the audit result after the visit is complete						
Date	Time		Assessor						

CELLAR	RED - any of the below	AMBER - any of the below	GREEN	N/A	RED	AMBER	GREEN	COMMENTS
1	Cellar Temperature - (use YOUR thermometer to measure)	Cellar temp is <10°C or >14°C	Cellar temp 10°-10.9°C or 13.1°-14°C	Cellar temp is 11°-13°C		BEER CRITICAL		Exact temp..... °C
2	Out of Date Beers & Stock Rotation	Any beer out of date (accessible containers only). Any missing date label	Any beer used in wrong rotation (accessible containers only)	All beers in date & used in correct rotation (accessible containers)		BEER CRITICAL		
3	Gas Storage	Any gas cylinder not chained or not chocked if lying down		All cylinders chained or chocked if lying down.		HEALTH & SAFETY		
4	APC with sufficient water. If no APC then beer @ 10-14C =Green, >15=Red, other temps=Amber	APC not working or frozen up (switched to ice bank)	APC in place and working but water levels need topping up	APC in place and working with sufficient water		BEER CRITICAL		
5	Beer Lines, cask extraction equipment, Fob Detectors, Keg Couplers & Line Cleaning Records	Yeast build up in any beer lines/fob detectors. Dirty/improperly used cask extraction equipment	Keg couplers dirty. No evidence of line cleaning records	Beer lines, fob detectors, cask extraction equipment & keg couplers clean and free from yeast. Evidence of line cleaning records		BEER CRITICAL		
6	Smoking, Pests & Unsealed Food	Any indication of smoking, unsealed fresh food, plants, animals or untreated pest issues		Free of indication of smoking, unsealed fresh food, plants or animals/pests		BEER CRITICAL		
7	Clean, tidy & well organised cellar	Visible dirt in cellar. Mouldy areas within manager's control. Dirty external beer lines	Clean but not very tidy. Chemicals not safely stored. Any light not working, or with missing or broken diffuser.	Clean and tidy. All chemicals safely stored		BEER CRITICAL		
BAR AREA								
8	Underbar insulation sufficient to deliver correct beer temperatures	Majority of beerlines poorly insulated. Where beer cylinders present, majority unjacketed or not circulating. High risk of heat pick-up.	Minority poorly insulated beerlines. Where beer cylinders present, minority unjacketed or not circulating. Some risk of heat pick-up.	All beerlines sufficiently lagged. Where beer cylinders present, jacketed and circulating properly. Low risk of heat pick-up.		BEER CRITICAL		
9	Glasses - Sample 3 glasses using water break test & visual checks. Also visually check glasses of CM samples & customer's samples	Any dirty glass	All glasses satisfactory, or mixture of satisfactory and clean	All glasses clean		BEER CRITICAL		
10	Glasswashers	Slime/mould build up detected in any glasswasher. Any missing or broken nozzles. More than 2 blocked nozzles. Any non glassware items in machine.	Glasswashers all clean but no detergent or rinse aid connected or present in machine. 1 or 2 blocked nozzles.	All glasswashers spotlessly clean, all nozzles working & detergent/rinse aid connected or present		BEER CRITICAL		
11	Ice Machines	Slime or mould build up detected in any ice machine or any scoop left in the ice or not stored hygienically.	Drain from ice machine not leading to a floor drain. Dirty/dusty vents or grills	All ice machines spotlessly clean with ice scoop stored hygienically not touching the ice. External grills clean.		HEALTH & SAFETY		

FINAL IMPRESSION	ANY "Beer Critical" REDS MEAN MAXIMUM SCORE IS 3 STARS							SOTCD Rating (1-5)
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FURTHER COMMENTS OR RECOMMENDATIONS including anything unsafe / illegal or which you feel is worth mentioning	Points Scored	Total Points
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Signature (Licensee)	Print Name	Position
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