



Draught Quality Assessment

Criteria 2024

Below is a list of the areas we check during a standard Draught Quality Assessment.

Walk-in Fridge

Criteria	Description	Why
Line Cleaning Frequency	Establishment subscribes to regular line cleaning every 4-6 weeks.	Prevents beer stone and biofilm buildup, which impacts beer aroma, flavour, appearance, and profitability.
Obstruction-Free Kegs	Nothing placed on top of tapped kegs.	Creates an opportunity for cross-contamination. Makes it difficult for line cleaners to clean the lines properly. Potential for spills and wasted product. Can cause line breaks.
Walk-in Environment	Equipment exteriors, shelving, & walls are clean, dry, and mould/organic growth free. The lines & equipment are in good repair. The walk-in is well-lit.	Growth in a contained room can lead to high levels of airborne bacteria, which is unsafe for breathing. Proper lighting ensures that staff can read keg brands and date codes to ensure they are tapping the correct keg.
Armed FOBs	All FOBs are armed.	Unarmed FOBs cause excessive foaming during keg change, lowering keg yields and profitability.
Clean FOB and Line Interiors	Proper line cleaning ensures clean FOBs and line interiors.	Beer stone and biofilm buildup inside lines and FOBs impacts beer aroma, flavour, appearance, and profitability.
Couplers	Line cleaners are cleaning the couplers.	Growth on couplers creates an opportunity for keg contamination at keg change.
Keg Rotation & Organization	Organised walk-in.	Disorganised kegs lead to improper rotation. FIFO method ensures you are always selling fresh beer.
Keg Freshness	Are kegs within the brewery recommended shelf life?	This helps identify kegs that have expired from improper rotation or being delivered at or past code kegs.

Walk-in Floor	Clean, dry, and debris free.	Safety hazard if wet or dirty.
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Temperature

Walk-in	≤ 38 F. We track any temperature fluctuations over three visits.	Keeps kegs fresh longer and makes line chillers more efficient. Limits growth.
Tap Temp	≤ 38 F. We track any temperature fluctuations over three visits.	Any changes in tap temperature mean there is an issue with the line chiller.

At The Bar

Beer Clean Glass	Are the pint glasses "Beer Clean"	Oil and grease on the inside of the glasses kills head retention resulting in over-pours, comped pints, and lower profitability and keg yields.
Towers, Handles, & Trays	Are the tap handles and towers clean and dry? Do the spill tray drains and glass rinsers work? Is the bar free of fruit flies?	Sticky, wet draught towers are a sign of leaks and improper insulation. The number one cause of fruit flies.
Faucets	Are they clean and growth free?	Is the line cleaner removing and scrubbing the faucets at each clean? If not, the beer will not pour properly and bio-film will develop inside the faucet.
Proper Pour	Are there signs of improper pouring?	Burying the faucet in the beer while pouring dirties the faucet and leads to biofilm and growth build up over time.
Glasswasher	Is it growth and scale free? What is the holding tank temperature?	Every glass goes through the glasswasher. This needs to be clean and within proper temps.
Glasswasher Solution	Is there a supply of detergent and sanitizer?	Running the glass washer without detergent or sanitizer is a major health infraction and can cause severe penalties from your local health inspector.

Each assessment is scored out of 100.

The first score averages around 45%. Usually most establishments continue to improve up into the 90's over the first 6-8 months.