

Cellar Management Check

A pub cellar management check: cellar temperature, line cleaning, cask and keg stock rotation, gas cylinders, cleanliness, cooling and pests, with a warning outside 11 to 13°C.

1. Check

Project

Client

Site *

Site address

Date *

Time

Checked by *

Check (choose one)

☐ Daily ☐ Weekly (with line clean)

Cellar temperature (°C) *

If applicable: Outside 11 to 13°C. Cask Marque: cask ale picks up a chill haze in very cold conditions and spoils when stored warm. Adjust the cooling or call a refrigeration engineer.

If applicable: Within the 11 to 13°C Cask Marque range.

2. Lines and stock

Date lines last cleaned

Days since the line clean (if applicable; worked out automatically in the app)

If applicable: More than 7 days since the lines were cleaned. Cask Marque: clean beer lines at least every 7 days.

Line cleaner in date?

☐ Yes ☐ No

Stock rotated, oldest first, within best-before (choose one)

☐ OK ☐ Defect

What is wrong? (if applicable)

Taps, nozzles and dipsticks cleaned (choose one)

☐ OK ☐ Defect

What is wrong? (if applicable)

Cellar clean, no waste beer or unsealed empties (choose one)

☐ OK ☐ Defect

What is wrong? (if applicable)

Coolers running and showing the right temperature (choose one)

☐ OK ☐ Defect

What is wrong? (if applicable)

Gas cylinders secured upright, and regulators sound (choose one)

☐ OK ☐ Defect

What is wrong? (if applicable)

No pests, damp or leaks (choose one)

☐ OK ☐ Defect

What is wrong? (if applicable)

Photos of any problems (photos: attach, or note the file names)

Is the CO2 gas alarm (where fitted) working?

☐ Yes ☐ No

Checks OK (worked out automatically in the app)

Checks with a defect (worked out automatically in the app)

Corrective actions (copy this block for each one; if applicable)

Action needed *

Priority (choose one)

☐ Urgent ☐ High ☐ Medium ☐ Low

Owner

Due date

Status (choose one)

☐ Open ☐ In progress ☐ Completed

3. Sign-off

Notes for the manager

Manager *

Manager signature