



### 8.3 Recommended preventative maintenance measures & reporting

EQUIPMENT	FREQUENCY	RESPONSIBLE PARTY	ACTION
<b>Glycol</b>	Monthly	Venue	Check pH (7-9) [Part code:BTP003] Check concentration of propylene glycol target 25 - 30% propylene glycol to water by weight will give a reading of 19 - 22°Brix [Part code:BREFRAC] Adjust where necessary [Part code:BGLY007 - 20KG]
<b>Beer lines</b>	Weekly/ Fortnightly	Venue	Clean beer lines, minimum of two hours with a brewery approved beer line cleaner. [Part code:B0016(DP1-15L), B0017(DP2-15L), BCB005 (CRAFT-25L)]
<b>Beer taps</b>	Quarterly	Venue	Disassemble, clean components with Bracton Taps & Fittings Soaker, replace seals and lubricate. [Part code:BTf002 - 15L]
<b>Keg couplers</b>	Quarterly	Venue	Disassemble, clean components with Bracton Taps & Fittings Soaker, replace seals and lubricate. [Part code:BTf002 - 15L]
<b>Drop leads / Transfer leads</b>	Six monthly	Venue	Clean components with Bracton Taps & Fittings Soaker, replace external seals and lubricate. [Part code:BTf002 - 15L]
<b>FOBs</b>	Annually	Beer plumber	Disassemble, clean components with Bracton Taps & Fittings Soaker and replace seals. [Part code:BTf002 - 15L, FD9999 - seal kit]
<b>Gas equipment</b>	Weekly <i>(in accordance with AS5034, Section 6.3)</i>	Beer plumber or trained technician	In order to minimize losses of dispensing gas and the associated cost, reduced effectiveness of the dispensing system, and tripping of alarms, competent personnel should leak test the potential leak points of the system at weekly intervals and either rectify any leaks or initiate a service call. [Part code:BGLT001 - 2L]
	Six monthly <i>(in accordance with AS5034, Section 6.3)</i>	Beer plumber or trained technician	In order to maintain the correct function and safety of the installation, inspections shall be carried out at intervals not exceeding six months. These shall include checks to ensure the following:  (a) Any changes in the vicinity of the installation do not affect its operation or safety.  (b) Flexible connectors used for connection from cylinders to a supply system are in good condition and within their 'use by' date. Damaged flexible connectors and end fittings shall be replaced immediately.  (c) Inspection for 'work-hardening' of copper connectors is carried out and, if affected, the tubing shall be re-annealed after removal from the supply system.  (d) The necessary safety devices and instruments fitted are within test period and do not show signs of deterioration or unauthorized



			<p>interference.</p> <p>(e) Particular attention is given to valves, including glands, to joints of all types, to connections and to areas of corrosion to ensure that no leaks are present.</p> <p>(f) The filters in the high pressure flexible connectors and other components, if fitted, are in good condition. If the filter elements appear dirty, they shall be cleaned or replaced.</p> <p>(g) Pressure regulators are inspected for leaks, damaged pressure indicators and correct operation. Any faulty regulator shall be removed immediately from service. <i>NOTE: AS 4839 specifies the required inspection and maintenance of pressure regulators used on mobile oxy-fuel gas applications which can provide useful guidance for pressure regulators in fixed applications in inert gas systems.</i></p> <p>(h) Valves to be used in normal operation or, in an emergency, remain accessible and easy to operate.</p> <p>(i) All accessible seals and O-rings in keg couplers and quick disconnect fittings shall be inspected for wear and damage and replaced and lubricated as necessary.</p> <p>(j) Testing and calibration of all the alarm systems and gas monitors.</p>
	Annually <i>(in accordance with AS5034, Section 6.3)</i>	Beer plumber or trained technician	<p>Inspection of all piping at the designated operating pressure under static conditions shall be carried out at intervals of not more than 12 months during the service life of the installation.</p> <p>Particular attention should be given to places where corrosion or polymer degradation has occurred. The identity marking with colour or the name of the gas shall be renewed, if necessary. At the same time, inspection of the piping shall be made to ensure that the surface condition has not deteriorated.</p>
<b>Gas monitors</b>	Six monthly <i>(in accordance with AS5034, Section 6.3)</i>	Beer plumber or trained technician	<p>Section 6.3 (j) Testing and calibration of all the alarm systems and gas monitors.</p> <p><b><u>Testing is to occur regardless if the monitor is self calibrating.</u></b></p>
<b>Gas regulators</b>	In accordance with manufacturers recommendations	Beer plumber	Service regulators in accordance with manufacturers recommendations. <i>[Part code:Contact Bracton]</i>
<b>Pressure relief valves</b>	In accordance with manufacturers recommendations	Beer plumber	Service regulators in accordance with manufacturers recommendations. <i>[Part code:Contact Bracton]</i>



<b>Glasswasher</b>	End of shift	Venue	Drain, remove any debris from wash well. Check glasswash detergent in dispenser.
	Monthly.	Venue or technician	Check wash arms are spinning freely. Clean wash arm jets. Descale machine
<b>Beer glasses</b>	In between uses	Venue	Wash in commercial glasswasher with a brewery approved glasswash detergent. <i>[Part code:BG001-15L Concentrate, BG003-15L RTU]</i>  Note: Specialised beer glass detergent will clean the glass and will not leave a residue. Residue will prevent the beer from holding a creamy head of foam.
	Weekly	Venue	Hand scrub glasses with a brewery approved deep cleaner such as Bracton Pink and run through glasswasher; or Wash glasses with a brewery approved deep cleaner such as Bracton Pink in a glass washer which has a deep soak function. <i>[Part code:BP001-5kg]</i>
<b>Under bar area</b>	Quarterly	Venue	Remove any items which are removable i.e. glass racks. Wipe down area with a cleaning and sanitising solution, wipe dry and apply rejuvenator to underbar and python to prevent mould or fungus growth. <i>[Part code:BR750-750mL]</i>
<b>Air compressor</b>	Six monthly	Beer plumber or technician	Check filters, piston rings, automatic moisture drainage, outlet pressure <i>[Part code:Contact Bracton]</i>
	36 Months	Beer plumber or technician	Replace safety relief valve <i>[Part code:Contact Bracton]</i>
<b>Dosatron / Beer line cleaning system</b>	18 months	Beer plumber or technician	Replace seal kits, silicone pick up tubes, stems and service tag <i>[Part code:Contact Bracton]</i>