

What are the hazards and how might they harm?



Back and muscle strain from manual handling



Slip injuries from wet floors and spillages



Inhalation injury, chemical burns or skin irritation from cleaning chemicals

What PPE should the individual wear?



What other precautions should be taken?



Clean up any spillages immediately



Use a dust pan and brush to clean up broken glass

Safety Task Card

Beer line cleaning

STCCS 47

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

Safe System of Work

1. Only trained staff are permitted to clean beer lines.
2. Ensure that full PPE, including goggles, rubber gloves and a rubber apron, is worn when carrying out beer line cleaning.
3. Use only the authorised beer line cleaning detergent available from Ecolab or the one provided by your brewery supplier.
4. Follow the manufacturer's instructions precisely when diluting the detergent with water.
5. Put signage in place to warn all colleagues that line cleaning is in operation.
6. Flush thoroughly with clean water at the end of line cleaning to remove all traces of the detergent.
7. Use litmus paper to check that there are no traces of detergent.

If you have any concerns, stop and speak with your line manager before proceeding.

Safety Task Card

Beer line cleaning continued

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List any additional hazards or risks you have identified, and control measures required to manage these.