

How to Ensure Your Glassware is Properly Cleaned

Cleaned



To ensure glasses are beer ready, use a three-sink system – for washing, rinsing and sanitizing.

1

EMPTY used glasses into an open drain and rinse with water.



2

WASH glasses in the first sink in warm water with an approved odorless, low-sudsing, non-fat cleaning compound. Use a nylon three-spindled brush so you can clean two glasses at once, thoroughly brushing all surfaces, including the bottom. Make sure your brushes are tall enough to reach the bottom of your tallest glass. Clean brushes with salt or detergents. Use a special brush for pitchers.



3

RINSE glasses in the second sink, using fresh water that flows continuously. Insert the bottom of the glass in the water first to prevent air pockets. Take the glass out bottom first “heel in, heel out” to rinse completely.

4

SANITIZE by repeating step three in the tank containing sanitizer, using the same “heel in, heel out” method.



5

DRY the glasses upside down on a stainless-steel wire rack or a deeply corrugated, free-draining plastic surface for maximum air flow and complete, odor-free drying. If glasses will be chilled, make sure they are completely dry first.

Note: This is an Anheuser-Busch recommended procedure, which may be pre-empted by state or local laws/regulations.



QUALITY DRAFT SYSTEMS

Belmont, Michigan