

Starbucks® Draft – Four Tap System

Overview

Daily:

- Spot clean spills as needed throughout the day using a wiping cloth saturated in ClickSan® Disinfectant/Sanitizer solution or other approved sanitizer
- Remove, clean and sanitize drain grate & Tap Nozzles
- Clean Keg Connectors
- Clean all 3 In – Line Filters (Coffee / Tea / Dairy)
- Wipe Font, Tap Handles and Badges
- Check for leaks. Call the FCC if any leaks are found
- Disassemble and clean Milk tap, clean product line, purge line

Weekly:

- Disassemble and clean Coffee and Tea taps, clean product lines, purge lines
- Clean the interior of the refrigerator
- Clean the condenser coil fins (under counter models)
- Wipe down Python Beverage Line Insulator

Monthly:

- Compact refrigerators – tighten door hinges with a screwdriver

After Each Use:

- Clean keg (Wash, Rinse, Sanitize, Air Dry and Chill)

As Needed:

- Replace refrigerator door gasket
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Temperature:

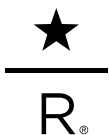
- The refrigerator temperature should never exceed 41° F / 5° C.
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Standards

- The internal and external parts must be free of coffee oil, dairy and tea build-up and odor
 - Equipment must be washed, rinsed, sanitized, air dried and then chilled
 - Kegs must be cleaned after each use, and after being used for cleaning, before being refilled
 - Use a sanitizing solution to sanitize all surfaces, countertops, and store equipment
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Safety Data Sheet

- A Safety Data Sheet for KAY® ClickSan® Disinfectant/Sanitizer, QSR Heavy Duty Multi-Purpose Sink Detergent, INSTANT SOLUTIONS™ Multi-Surface Glass Cleaner and KAY-5® Cleaner/Sanitizer can be found in the store or on the Hub.



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Product Line Tap Cleaning and Line Purging

Frequency: Dairy Line: *Daily*; Coffee and Tea Lines: *Weekly*

Materials Needed:

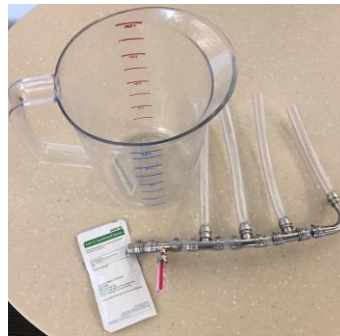
- Clean keg
- KAY-5® Cleaner/Sanitizer
- Tap Line Cleaning Tubes
- Spigot Cover

Information

Daily/Weekly cleaning of the product lines and taps include a one-step WASH/SANITIZE keg. Frequency is determined by beverage line type. Milk is daily, while Tea and Coffee are weekly.

01 – Prepare

- Gather all cleaning supplies
- Disconnect and remove product kegs from equipment – *store active kegs in back of house fridge until cleaning is complete to avoid cross contamination*
- Connect Tap Line Cleaning Tube to tap nozzle and place drain tube into drain tray opening
- Cover tap handle of line to be cleaned with spigot cover



Gather all cleaning supplies



Cover tap handle of line to be cleaned with spigot cover

02 – Wash/Sanitize Cycle

- Using a markout pitcher, fill a clean sanitized keg with two and one half (2.5) gallons of warm water and one pack of KAY-5® Sanitizer/Cleaner
- Label with day dot labeled “WASH”
- Attach cleaning keg to Nitro unit [Beverage line (OUT) first then Gas line (IN)] and press the Prime/Clean button for one second—the Prime/Cleaning button will illuminate solid blue
- Open tap first and press the Prime/Cleaning button for four (4) seconds to place the unit into cleaning mode. Prime/Cleaning button will flash in an alternating pattern of red and blue, indicating unit is in cleaning mode
- Set timer for nine minutes and complete other tasks
- Once the timer goes off, the blinking red light will turn solid red and the WASH cycle is complete
- **Important** – *do not proceed to next step until the blinking red light turns solid red*
- Disconnect “Wash” keg from unit



Attach Tap Line Cleaning Tubes



Press Prime/Cleaning button for 4 seconds until light stays illuminated blue

Continued on next page



Warning:



- Step 2: Only clean one line at a time

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Product Line Tap Cleaning and Line Purging (Continued)

Frequency: Dairy Line: Daily; Coffee and Tea Lines: Weekly

Materials Needed:

- Clean keg
- KAY-5® Cleaner/Sanitizer
- Tap Line Cleaning Tubes
- Spigot Cover

Information

Daily/Weekly cleaning of the product lines and taps include a one-step WASH/SANITIZE keg. Frequency is determined by beverage line type. Milk is daily, while Tea and Coffee are weekly.

03 – Reconnect Keg

- Reconnect keg from back of house refrigerator and press prime/clean button for 1 second



03 After all three cleaning cycles, reconnect kegs from BOH refrigerator

04 – Purge Line

- Remove Spigot Cover
- Using a pitcher, pour beverage from the tap (approximately 1 liter) to allow any residual cleaner to be removed .
- Discard liquid in pitcher
- Repeat this step for each line cleaned



04 Pour 1L of liquid from tap and discard

05 – Finish

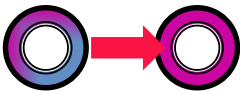
- Using a sanitizer bar towels, wipe down all tap nozzles
- Clean Tap Line Cleaning Tube in the three compartment sink as necessary and utilize a sight brush (11030127)

Warning:



System will go into lockout mode and will not dispense product until it has been cleaned and primed.

- Dairy line cleaning lockout occurs after 25 hours (daily).
- Coffee/Tea line cleaning lockout occurs after 169 hours (weekly).



Visual Indicator:

- Prime button is blinking purple and blue – the 1 hour warning has started.
- Prime button is solid purple – The system is in lockout mode.



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In-line filters, Keg Connectors, Tap Nozzles and Drain Grate cleaning

Frequency: Daily

Materials Needed:

- Dry towel
- Food-contact detail brush

01 – Disconnect Kegs

- Disconnect active keg and remove product kegs from the equipment



01 Disconnect active keg

02 – Locate the 3 in-line filters

- The in-line filter is on the top of the inside of the Nitro Cold Brew refrigerator



02 Locate in-line filter

03 – Unscrew filter

- With a towel handy slowly unscrew the in-line filter from it's housing



03 Unscrew filter with towel

Note: Be aware that the filter will have liquid in it and may be under pressure.

04- Clean filter

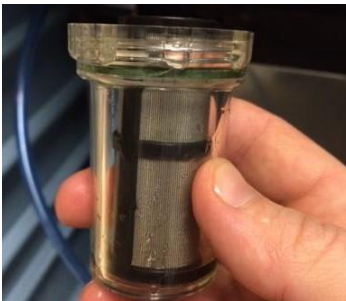
- Wash hands before handling
- Remove the mesh in-line filter and clean debris with the food-contact detail brush
- Flush with water and wipe dry



04 Remove filter, brush it and flush with water

05 – Replace filter

- Replace strainer and O-Ring, being careful to properly seat the O-Ring in its groove
- Screw in-line filter back into housing
- Clean any residual coffee spills from interior of refrigerator



05 Replace strainer and screw in-line filter back into housing

06- Clean keg connectors

- Using a wiping cloth soaked in *ClickSan® Disinfectant/Sanitizer*, wipe off keg connectors



07- Remove and sanitize drain grate

- Wash it using the 3-compartment sink method or dish machine as well.
- *Wipe out the drain pan with the sanitizer wiping cloth.*



07 Remove and sanitize drain grate

08 – Clean Tap Nozzles

- Replace tap nozzles immediately. Nozzle with the #30 diffuser disk goes under Nitro & Tea tap. Nozzle with nothing inside goes under Cold Brew tap. Slanted nozzle goes under Dairy tap. From Left to Right – Dairy, Tea, Nitro, Cold Brew.
- Replace tap nozzles immediately



08 Clean tap nozzles

09 – Replace drain grate & Reconnect Keg



08 Nitro & Tea tap nozzles



08 Cold Brew tap nozzle



08 Dairy tap nozzle



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Keg Cleaning

Frequency: After Each Use

Materials Needed:

- QSR Heavy Duty Multi-Purpose Sink Detergent
 - ClickSan® Disinfectant/Sanitizer
 - Urn Brush
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01 – Empty remaining product from keg

02 – Wash Keg

- Partially fill keg with QSR Heavy Duty Multi-Purpose Sink Detergent from the dispenser at the 3-compartment sink
- Use the urn brush to scrub the inside of the keg and lid to loosen coffee soils, oils and residue

Note: Take care not to damage the inner parts of the keg including the stem

- Empty the dirty soapy water into the 3-compartment sink

03 – Rinse Keg

- Partially fill the keg with clean water
- Replace keg lid and agitate the keg to thoroughly rinse the inside of the keg
- Empty the rinse water into the 3-compartment sink

04 – Sanitize Keg

- Partially fill keg with ClickSan® Disinfectant/Sanitizer from the dispenser at the 3-compartment sink
- Replace the lid and agitate the keg to thoroughly sanitize the inside of the keg
- Allow the sanitizer to sit inside the keg for at least 1 minute
- Empty the sanitizer solution into the 3-compartment sink

05 – Dry and Store Keg

- Store the keg and lid in a location that protects the keg from overhead contamination
- Allow the keg and lid to fully air dry before next use



02 Partially fill keg with Sink Detergent and use urn brush to scrub inside



03 Partially fill keg with clean water; Replace lid and agitate: empty rinse water



04 Sanitize keg



05 Dry and store keg



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Cleaning Interior and Exterior

Frequency: Weekly

Materials Needed:

- Wiping Cloth
- Blue Scrub Pad

- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- INSTANT SOLUTIONS™ Multi-Surface & Glass Cleaner

Safety Data Sheet:

A Safety Data Sheet for ClickSan® Disinfectant/Sanitizer, KAY-5® Sanitizer, and INSTANT SOLUTIONS™ Multi-Surface Glass Cleaner can be found in your store and on the Partner Hub.

Warning:



The refrigerator must be unplugged before cleaning fan guards to stop fan blades from rotating. Serious injury may result if unit is not unplugged.

01 – Move or remove product

- Disconnect active keg and move it and additional kegs to the side



01 Move or remove product

02 – Clean all walls and shelves

- Using a wiping cloth soaked in ClickSan® Disinfectant/Sanitizer, wipe off exterior surfaces of the taps and the refrigerator



02 Clean all walls and shelves

03 – Scrub door interior, seals, and door sealing surfaces and exterior of door

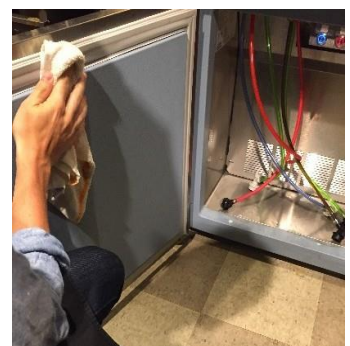
- Use a paper towel with Multi-Surface Cleaner
- Use blue scrub pad for heavy build up



03 Remove heavy build up

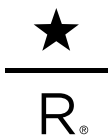
04 – Wipe all surfaces on exterior of unit and door

- Use a wiping cloth saturated in sanitizer
- Make sure to clean the fold within the seal
- Wipe badges, tap handles and font



04 Scrub door interior, seals and door sealing surfaces and wipe down all surfaces

05 Remove heavy build up



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Cleaning the Condenser Coil Fins

Frequency: *Weekly*

Materials Needed:

- *Non-food Contact Vacuum Attachment*

Warning:



- *The refrigerator must be unplugged before cleaning fan guards to stop fan blades from rotating. Serious injury may result if unit is not unplugged.*
 - *The condenser coil fins are sharp and can cut your hands if touched.*
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01 – Locate the condenser coil

- If you are not sure where the condenser coil fins are located, contact the FCC

02 – Remove all dust and lint from the condenser coils

- Carefully use the vacuum with the brush attachment.
- Move the vacuum in the direction of the fins

Note: Do not brush perpendicular to the fins, as they can fold over and damage the unit. The condenser fins are very delicate and will bend easily

03 – Remove all dust and lint from the fan cover underneath the condenser coils

- Use the vacuum with the brush attachment

04 – Secure condenser cover back onto unit

Warning:



- *Be careful to not damage the line when pulling out the unit*



01 Locate the condenser coils



02 Remove all dust and lint from the condenser coils



03 Remove all dust and lint from the fan cover underneath the condenser coils



04 Secure condenser cover back onto unit

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Replacing Door Gasket

Frequency: *As Needed (When Torn)*

Materials Needed:

- Wiping Cloth
- Tape

- Paper Towel
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer

Safety Data Sheet:

A Safety Data Sheet for ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found in your store and on the Partner Hub.

01 – Remove product

- Store in another refrigerator/freezer

02 – Remove old gasket and discard



02 Remove old gasket and discard

03 – Wipe gasket groove

- Use wiping cloth moistened with sanitizer solution to remove any debris, such as syrup and/or dairy spills



03 Wipe gasket groove

4.– Dry gasket groove and area with paper towels

5.– Run new gasket through dishmachine

- This softens the gasket for installation



05 Run new gasket through dishmachine

06 – Install new gasket

- Insert the smaller rigid side into the gasket groove



06 Install new gasket

07 – Firmly press gasket into groove around door

- Ensure it is securely attached to the door



07 Firmly press gasket into groove around door

08 – Close refrigerator door and tape shut

- Use sign that states “Do Not Use” for two hours



08 Close refrigerator door and tape shut