



# ISBT Beverage Dispenser Cleaning Guidelines

2011

# ISBT Beverage Dispenser Cleaning Guidelines

## Table of Contents

<u>Contents</u>	<u>Page</u>
INTRODUCTION.....	4
ACKNOWLEDGEMENTS.....	5
BAR GUN.....	6
COUNTERTOP & DROP-IN UNITS.....	7
ICE BIN.....	8
ICE/BEVERAGE COMBINATION DISPENSER.....	9
BEVERAGE DISPENSER EQUIPMENT CLEANING VERIFICATION RECORD/CHECKLIST.....	10



# ISBT Beverage Dispenser Cleaning Guidelines

© 2011 By the International Society of Beverage Technologists (ISBT).  
All rights reserved.

Portions of this document may be used in other publications by including the following statement:

‡ **Original Source: ISBT (*ISBT Beverage Dispenser Cleaning Guidelines* ©2011)**

This document may not be reproduced in its entirety, except for the purpose of translating into another language. Non-English translations must include the following statement:

‡ **Original Source: ISBT (*ISBT Beverage Dispenser Cleaning Guidelines* ©2011). The ISBT is not responsible for the accuracy of this translation from original English source text. It is up to the user of this translated document to ensure that it corresponds with the most current version of the ISBT source document.**

Complete English-language documents may be obtained online from the ISBT at [www.bevtech.org](http://www.bevtech.org).

Revision #	Release Date	Revision Notes
0 – Original	2011/07/15	

## Conditions of Use and Legal Disclaimer

The contents of any publication or website sponsored, maintained, or sanctioned by the International Society of Beverage Technologists (ISBT) are provided for the benefit of the beverage industry, and are to be used on a voluntary basis. Prior to the use of any information, documentation, or specification, you should first determine whether the use of these materials is appropriate to your particular application. You, the user, assume all responsibility for the use and interpretation of publication contents and agree to use at your own risk.

No representations or warranties, stated or implied, are made as to the accuracy, completeness or usefulness of the information, documentation, or specifications, or the conformity of any product to them. You, the user, agree to indemnify and hold harmless the ISBT, its officers, directors, employees, and agents from any and all losses, claims, or damages, resulting from the use of the information in this publication including injury or death of any person or damage to any property of whatsoever nature.



## INTRODUCTION

The cleaning guideline focuses on providing recommended cleaning procedures for beverage dispensers, including bar guns, countertop and drop-in units, ice bins and ice/beverage combination dispensers. All efforts were made to provide comprehensive step-by-step instructions for daily and weekly beverage dispenser cleaning. An expert committee comprised of beverage manufacturers, foodservice equipment manufacturers and distributors, analytical service providers and beverage dispensing cleaning system manufacturers developed these guidelines according to the best practices available.

This document is intended to serve as a valuable educational resource for foodservice operators. The *Beverage Dispenser Equipment Cleaning Verification* tool may provide valuable resource data concerning verification of cleaning.

*The International Society of Beverage Technologists (ISBT) and the International Beverage Dispensing Equipment Association (IBDEA) do not warrant the efficiency, accuracy or completeness of this guideline.*



## ACKNOWLEDGEMENTS

The ISBT would like to thank the members from the following companies who participated in the Fountain committee and contributed to the publication of the ISBT Beverage Dispenser Cleaning Guidelines.

American Beverage Association  
Dr Pepper Snapple Group  
International Beverage Dispensing Equipment Association (IBDEA)  
NSF International  
PepsiCo  
Sea Breeze Syrups  
Sodibar Systems  
Taylor Company  
The Coca-Cola Company  
Thonhauser USA, Inc.

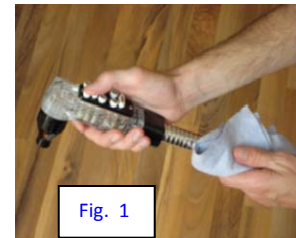


# BEVERAGE DISPENSER CLEANING

## BAR GUN

### DAILY

1. Wash hands with soap and water.
2. With a no rinse sanitizing wipe
  - a. Clean handle and sheathing. (Fig. 1)
  - b. Wipe down inside and outside of drip cup.
3. Wash hands with soap and water.
4. Indicate completion by initialing on verification calendar.



### WEEKLY

1. Wash hands with soap and water.
2. Prepare a sanitizing solution\* (using protective eyewear and gloves) in appropriately identified Bucket. (Fig 2)
3. Remove nozzle from the gun. (Fig 3) if nozzle is difficult to remove; soak bar gun in container of carbonated water for 5 minutes.
4. Immerse clean brush in sanitizing solution, brush nozzle to remove buildup.
5. Leave gun and nozzle soaking in sanitizing solution for 2 minutes.
6. After soaking, empty the bucket, rinse once, empty bucket again and refill with carbonated water from the bar gun. (Fig 4)
7. Place the bar gun and nozzle in bucket of carbonated water and let soak for 2 minutes.
8. Remove the bar gun and nozzle from the bucket.
9. Reattach the nozzle.
10. Dry the handle and sheathing with a clean towel.
11. Wash hands with soap and water.
12. Tap each button to flush out any residual sanitizing solution into a cup or drain. (Fig 5)
13. Indicate completion by initialing on verification calendar.



\*To meet FDA Food Code 2009, sections 4-7, for sanitizing food contact equipment at 100 PPM chlorine solution or other FDA approved sanitizer. For example, comparable strength ½ fluid oz. (Standard Tablespoon) unscented chlorine bleach in 1 gallon fresh warm tap water (55° to 100° Fahrenheit/12.8° to 37.8° Celsius ).

# BEVERAGE DISPENSER CLEANING

## COUNTERTOP & DROP-IN UNITS

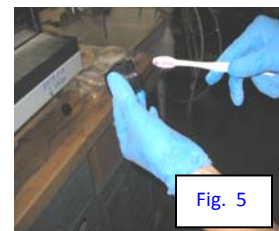
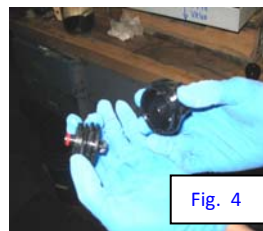
### DAILY

1. Wash hands with soap and water.
2. Turn key switch to OFF position.
3. With a no rinse sanitizing wipe
  - a. Clean external surfaces of nozzles and cup levers. (fig 1)
  - b. Wipe down rest of ice beverage combination dispenser.
  - c. Clean the drip tray last.
4. Turn key switch to ON position.
5. Wash hands with soap and water.
6. Indicate completion by initialing on verification calendar.



### WEEKLY

1. Wash hands with soap and water.
2. Prepare sanitizing solution\* (using protective eyewear and gloves) in appropriately identified bucket. (Fig. 2)
3. Turn key switch to OFF position.
4. Remove nozzles and diffuser, ¼ turn counter clockwise, and pull nozzles down. (Fig. 3)
5. Separate each nozzle from each diffuser. (Fig. 4)
6. Brush nozzle and diffuser with dedicated soft bristle flexible brush using fresh tap water. (Fig. 5)
7. Soak nozzle and diffuser in sanitizing solution for 60 to 90 seconds.
8. Remove nozzles and diffusers from sanitizing solution and let them air dry.
9. Brush under each valve with dedicated brush and sanitizing solution.
10. Pour remainder of sanitizing solution over cup rest and down drip tray drain.
11. Push nozzle back into bottom of valve, and turn ¼ clockwise.
12. Wash hands with soap and water
13. Turn key switch to ON position.
14. Tap each cup lever to flush out any residual solution into cup or drain. (Fig 6)
15. Indicate completion by initialing on verification calendar.



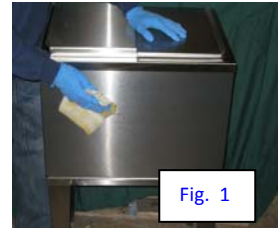
\*To meet FDA Food Code 2009, sections 4-7, for sanitizing food contact equipment at 100 PPM chlorine solution or other FDA approved sanitizer. For example, comparable strength ½ fluid oz. (Standard Tablespoon) unscented chlorine bleach in 1 gallon fresh warm tap water (55° to 100° Fahrenheit/12.8° to 37.8° Celsius).

# BEVERAGE DISPENSER CLEANING

## ICE BIN

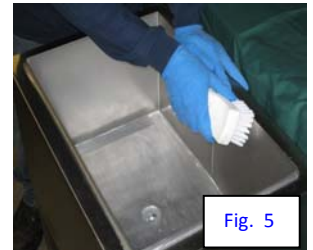
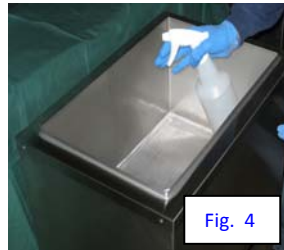
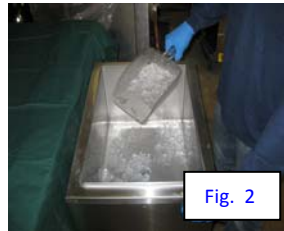
### DAILY

1. Wash hands with soap and water.
2. With no rinse sanitizing wipe
  - a. Clean exterior of ice bin. (Fig. 1)
  - b. Wipe down inside and outside of ice bin cover(s).
3. Wash hands with soap and water.
4. Indicate completion by initialing on verification calendar.



### WEEKLY

1. Wash hands with soap and water.
2. Using an ice scoop, remove all ice from bin. (Fig. 2)
3. Prepare a sanitizing solution\* (using protective eyewear and gloves) in appropriately identified bucket. (Fig 3)
4. Remove bin covers and rinse top and bottom sides of bin covers in sink to remove any grime.
5. Immerse clean brush in sanitizing solution, brush top and bottom sides of bin covers in sanitizing solution.
6. Fill dedicated, properly labeled spray bottle with sanitizing solution and apply solution to bin interior. (Fig 4)
7. Immerse a clean brush in sanitizing solution. Brush entire bin from top to bottom. (Fig. 5)
8. Rinse down bin thoroughly with water and let air dry.
9. Wash hands with soap and water.
10. Refill ice bin with ice.
11. Indicate completion by initialing on verification calendar.



\*To meet FDA Food Code 2009, sections 4-7, for sanitizing food contact equipment at 100 PPM chlorine solution or other FDA approved sanitizer. For example, comparable strength ½ fluid oz. (Standard Tablespoon) unscented chlorine bleach in 1 gallon fresh warm tap water (55° to 100° Fahrenheit/12.8° to 37.8° Celsius).



# BEVERAGE DISPENSER CLEANING

## ICE/BEVERAGE COMBINATION DISPENSER

### DAILY

1. Wash hands with soap and water.
2. Turn key switch to OFF position.
3. With a no rinse sanitizing wipe
  - a. Clean external surfaces of nozzles and cup levers. (fig 1)
  - b. Wipe down rest of ice beverage combination dispenser.
  - c. Clean the drip tray last.
4. Turn key switch to ON position.
5. Wash hands with soap and water.



Fig. 1

### WEEKLY

1. Wash hands with soap and water.
2. Prepare sanitizing solution\* (using protective eyewear and gloves) in appropriately identified bucket. (Fig. 2)
3. Turn key switch to OFF position.
4. Unplug dispenser and ice maker from electrical supply.
5. Remove nozzles and diffuser, ¼ turn counter clockwise, and pull nozzles down. (Fig. 3)
6. Separate each nozzle from each diffuser. (Fig. 4)
7. Brush nozzle and diffuser with dedicated soft bristle flexible brush using fresh tap water. (Fig. 5)
8. Soak Nozzle and diffuser in sanitizing solution for 60 to 90 seconds.
9. Remove nozzles and diffusers from sanitizing solution and let them air dry.
10. Brush under each valve with dedicated brush and sanitizing solution.
11. Clean the ice chute with a dedicated soft bristle brush and sanitizing solution. (Fig 6)
12. Using long handled soft bristle brush and sanitizing solution scrub inside of ice bin & bin cover.
13. Pour remainder of sanitizing solution over cup rest and down drip pan drain.
14. Push nozzle back into bottom of valve, and turn ¼ clockwise.
15. Wash hands with soap and water
16. Plug dispenser and ice maker back in to electrical supply.
17. Turn key switch to ON position.
18. Tap each cup lever to flush out any residual solution into cup or drain. (Fig 7)
19. Indicate Completion by Initialing on Verification Calendar.



Fig. 2



Fig. 3

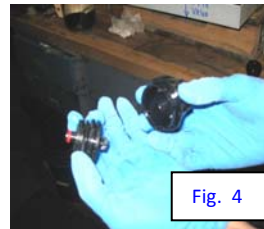


Fig. 4

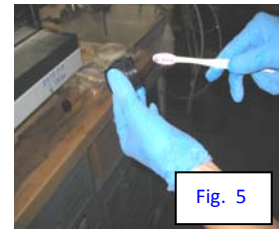


Fig. 5

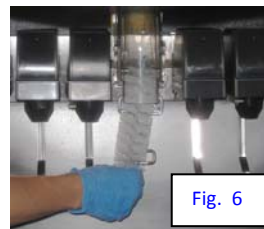


Fig. 6

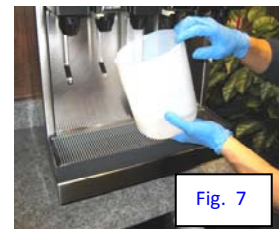


Fig. 7

**CAUTION!!!!!!**

Unplug Dispenser and Ice Maker from  
Electrical Supply Prior to Cleaning!!!

\*To meet FDA Food Code 2009, sections 4-7, for sanitizing food contact equipment at 100 PPM chlorine solution or other FDA approved sanitizer. For example, comparable strength ½ fluid oz. (Standard Tablespoon) unscented chlorine bleach in 1 gallon fresh warm tap water (55° to 100° Fahrenheit/12.8° to 37.8° Celsius).

# Beverage Dispenser Equipment Cleaning Verification Record/Checklist\*

Initial for daily activities in box.								Initial and date for weekly activities.															
<b>January</b>								<b>February</b>								<b>March</b>							
1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly
8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly
15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly
22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly
29	30	31					Weekly									29	30	31					Weekly
<b>April</b>								<b>May</b>								<b>June</b>							
1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly
8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly
15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly
22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly
29	30						Weekly	29	30	31					Weekly	29	30						Weekly
<b>July</b>								<b>August</b>								<b>September</b>							
1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly
8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly
15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly
22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly
29	30	31					Weekly	29	30	31					Weekly	29	30						Weekly
<b>October</b>								<b>November</b>								<b>December</b>							
1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly	1	2	3	4	5	6	7	Weekly
8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly	8	9	10	11	12	13	14	Weekly
15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly	15	16	17	18	19	20	21	Weekly
22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly	22	23	24	25	26	27	28	Weekly
29	30	31					Weekly	29	30					Weekly	29	30	31					Weekly	

\*Verification of cleaning as defined by Beverage Dispensing Cleaning Guideline on file.

Note: complete 5th week if needed.

