



**Drinks Ireland**  
Beer



**Drinks Ireland**  
Cider

# Guide to Glassware Maintenance

[drinksireland.ie](http://drinksireland.ie)

# 1. The importance of glass-washing

Unclean or incorrectly cleaned glassware can damage the reputation of a hospitality outlet which could drive away potential and current customers. Poor glass washing will lead to greasy films on the inner surface of the glass which could result in flat beer.

Ireland's brewers value product quality above all else from grain to glass. The effort into the production of high-quality beer is easily undone if served in an incorrectly cleaned or unclean glass. Furthermore, an unclean glass could pose a health risk to consumers. Saliva borne diseases such as hepatitis is one such threat.

The mantra of all Drinks Ireland | Beer & Drinks Ireland | Cider members is that each customer is served the 'perfect pint' at every order. This means all glasses must be:

- **Free rinsing**
- **Visually clean**
- **Hygenically clean**
- **No odours**
- **Cool and dry**

DO	DON'T
Ensure that a clean, cool and dry glass is used for each drink served	Refill a glass – its unhygienic and spoils beer quality.
Store glasses upside down on sheets of plastic lattice. This enables air to circulate within the glass.	Use perfume detergents, laundry treatments or polishes
	Wash drinking glasses with other items such as crockery, cutlery, ashtrays or bar equipment.



## Correct glassware with nucleation

It is especially important if the glasses are nucleated. The nucleation will produce the perfect 'head' for the liquid based on its CO<sub>2</sub> content (Ale, Lager & Cider). The level of nucleation in glassware is specific to the brand or product and will release the correct amount of CO<sub>2</sub> in the liquid. The level of nucleation is determined by the glassware shape and the desired head height for the product being served.

## What is 'Beer Clean'?

It may seem obvious to want a clean glass for your beverage. Beer requires an elevated level of clean. Simply put, it is not clean until its beer clean.

The Drinks Ireland | Beer describes beer clean as, "free of visible soil and marks but also free of foam-degrading residues, like soap, grease or fat."

Beer's carbonation easily reveals residue on a non-beer clean glass by producing bubbles which cling to the dirty spots. A beer clean glass (as demonstrated in the graphic below) is free of bubbles clinging to the inside and produces a lasting cap of foam which will deposit lacing down the glass as the beer is enjoyed.



## 2. Different glass – washing methods

**Importance of clean hands:** It is the responsibility of all bar staff to wash their hands to protect themselves, their colleagues and their customers from infectious germs. Germs from unwashed hands can be transferred to other objects, like handrails, glassware, table-tops, or beer taps, and then transferred to another person's hands. Removing germs through handwashing therefore helps prevent diarrhoea and respiratory infections and may even help prevent skin and eye infections.

Method	Detail
1. Washing by hand	<p>Washing is carried out in a double sink. Each glass should be washed in hand hot water with a recommended glassware detergent product. After rinsing in fresh, running water, leave to drain. The second sink is to be used for rinsing the glasses before leaving to air dry.</p> <p><b>Hand washing best practice:</b></p> <ul style="list-style-type: none"><li>• Ensure that the detergent is specifically formulated for hand washing drinking glasses.</li><li>• Ensure that a supply of clean or disposable cloths or sponges is available.</li><li>• Replace the wash water when it becomes soiled, cool or loses its foam.</li><li>• Never towel dry glasses.</li></ul>
2. Washing by cabinet machine	<p>There are two types of cabinet machine, those which recycle a percentage of the wash water and those which replace all the water after each cycle. The water in recycled machines must be drained manually by removing a standpipe at the end of each working day or when the wash water becomes heavily soiled. Operational needs are otherwise similar.</p> <p>Glasswasher need to be well maintained to deliver clean glassware, preventive maintenance checks by suppliers are key.</p> <p><b>Washing machine best practice:</b></p> <ul style="list-style-type: none"><li>• Remove lipstick smears with a cloth from glasses before placing in the washing machine.</li></ul>

*continued on next page*

## 2. Washing by cabinet machine (continued)

- Ensure that the wash and rinse tanks always reach their operational temperatures before use, typically 55° Celsius (wash) and 65° Celsius (rinse). Note: wash cycle temperatures that are too high will result in permanent damage to the appearance of glasses, giving them a bluish ting around the lip area and will fade beer branding on the glass.
- Use only detergent and rinse aid products specifically formulated for cabinet glass washing machines.
- Pre-rinsing of glasses used for dairy-based products should ideally be with hot water before placing in the basket for cabinet machine wash.
- Ensure machine is maintained regularly by the supplier.
- Check the level of detergent and rinse aid in the containers on a regular basis and ensure that they are correctly connected to the machine.
- Check rotating arms to ensure that they spin freely.
- Make sure the filters and spray jets are dismantled and cleaned weekly.
- Leave the door or the machine open at the end of the working day, closing the door of the cabinet will encourage the growth of micro-organisms.

### Quick step guide to machine glass washing:

1. Load dirty glasses on tray / basket.
2. Place / push tray / basket into dishwasher.
3. Let glasses dry in tray / basket or over a glass dryer if available.
4. Store glasses in basket unit or shelf.
5. Glasses ready for service.

## 3. Washing by brush machine

The glass is plunged 2 or 3 times into a system of fixed or rotating brushes which are submerged in a dilute solution of detergent. After rinsing in fresh running water, leave to drain.

### Brush washing best practice:

- Use warm water for washing & rinsing where available.
- Make sure empty drink residues are thrown away.
- Ensure that plumbing and water pressure facilitate are operating to normal parameters.
- Use recommended low foaming detergent.
- Always use the correct amount of detergent.
- Soak the brushes and washbowl in a detergent / sanitizer solution overnight to sanitise and de-grease the system and ensure that brushes are cleaned regularly.
- Ensure that the machine is clean and has an adequate supply of detergent before use.
- Ensure that the brushes can reach the bottom of the glass adequately clean it.

## When washing glasses:

**DON'T** wash ashtrays, crockery or other items that have been in contact with food in the glasswasher

**DON'T** wash drip trays or other non-glass items in the glasswasher.

**DON'T** wash glasses in water above 65 degrees Celsius because it spoils their appearance.

# 3. The correct glassware

Why the correct branded glassware is important:



- The glass's brand must match the product that is served to the customer because it is what is expected.
- For unbranded glasses make sure that ales and lagers are served in their corresponding types of glasses.



# 4. Glassware storage

Glassware storage should be sized/designed to be fit for purpose in your outlet. Consideration should be given to the amount of dispensed beer volume (per brand) on busy serving periods to ensure you have enough glassware, storage space and the correct wash machine size.

What are the DO's and DON'TS of glassware storage:

DO	DON'T
<p>Ensure that there are sufficient glasses to allow adequate drying</p>	<p>Stack glass on glass. Air circulation is key to avoid unwanted odors from stagnant water and air.</p>
<p>Store glasses in a cool, dust free conditions on a ventilated surface</p>	<p>Store inverted on smooth impervious surfaces</p>
<p>Store glasses upside down on sheets of plastic lattice. This enables air to circulate within the glass.</p> 	<p>Stick sharp implements like cutlery in them.</p>
<p>Never stack glasses: air circulation is key to avoid unwanted odors from stagnant water and air. Store the glass in baskets to cool &amp; dry</p> 	
<p>Rotate glasses to improve longevity of glasses and ensure that overflow glasses are routinely washed</p>	

# 5. Glass renovation

**Why it is important? Renovator is a liquid or powder property products for the renovation of glassware. It removes residue build-up from glasses. There are different brands available of this type of product.**

## **Why?**

All new glasses are covered in residue from the manufacturing process. It is important to remove these residues with a renovator product to ensure the glasses are fit for purpose. Once the new glasses have been renovated, ensure they are also washed with glass wash detergent and rinse aid before using.

Existing glasses will get a build-up of residue after constant use. Renovation will remove this residue and ensure the glasses are free rinsing.



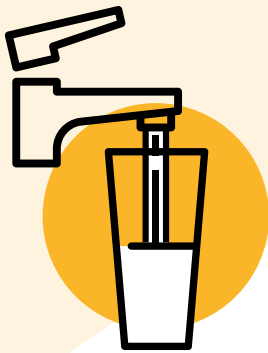


# 6. Glassware inspection

It is vital to always inspect glassware before it is used for service. While it is important to inspect glassware for dirt, if defects such as cracks or scratches are discovered the glass must be removed from service.

## (a) The water-break test

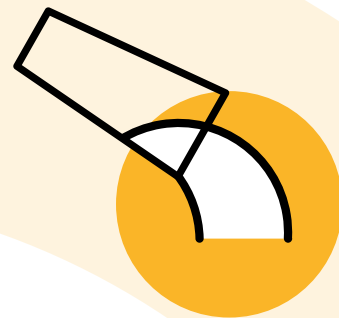
You will know whether to renovate your glasses by doing the water-break as a demonstration below. A sample of glasses should be checked weekly.



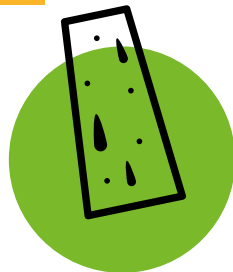
Rinse in  
cold water



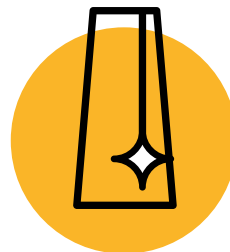
Dry **outside**  
of glass



Invert glass  
over sink



**Spots & dots**  
= poor washing



**Continuous film**  
= glass is clean

## (b) Visual inspection



Hold up to a  
bright light



Look over  
the **condition**  
of the glass



Clean appearance  
= clean glass

# 7. Toughened glassware

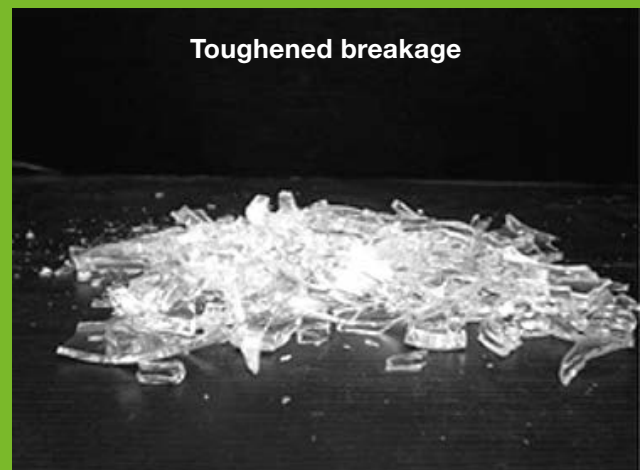
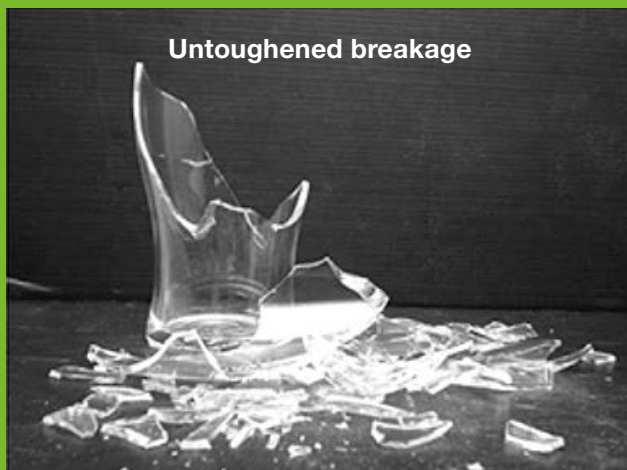
It is best practice for a hospitality outlet to serve beverages in toughened glassware in order to create a safer environment for both customers and staff.

## The three major advantages of 'toughened' glasses

- (i) Impact Strength
- (ii) It makes sure that the glass will not break with regular shocks and as such will be at least circa 2 times stronger than a non-toughened glass.
- (iii) **Fragmentation:** It makes sure that when the glass breaks, most of the glass breaks into blunter smaller pieces. This ensures that when the glass breaks, injury to persons is minimised, and no whole portion of the glass would be left in the hand to be used as a 'weapon', see below the difference:
- (iv) **Thermal Shock:** It gives the glass a higher thermal shock, so if the difference in temperature of the liquid and the glass are high the glass is less likely to break. Especially important when working with hot products like Mulled Cider or very cold products.

## Windscreen effect

Stacking glasses or putting sharp instruments like kitchen utensils can compromise the structural integrity of a standard glass. A 'toughened' glass acts much like a car windscreen – if it is damaged then continued cold and heat will damage the glass more and lead to breakage.



For further information about quality glassware management, please contact your quality representative / dispense technician of your draught beer supplier.



# 8. Sustainability and environment

**Drinks Ireland | Beer encourages operators of hospitality outlets to minimise water usage and energy usage associated with glass washing where possible. As a first step it is recommended that reduces water usage should be considered as part of the selection process for a cabinet machine purchases.**



**Drinks Ireland**  
Beer



**Drinks Ireland**  
Cider

**Drinks Ireland**  
84/86 Lower Baggot Street  
Dublin 2  
T: + 353 1 605 1500  
E: [info@drinksireland.ie](mailto:info@drinksireland.ie)  
W: [www.drinksireland.ie](http://www.drinksireland.ie)  
[@drinksireland](https://www.instagram.com/drinksireland)